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BY CHAS. H. KING



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baker

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C. H. King

KING'S NEW

CAKE AND PASTRY BAKER

A Book, for Cake Bakers, Caterers, Etc.



CONTAINING VARIOUS NOVEL

IDEAS

ORNAMENTAL AND PLAIN

1900

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NOTICE.



OWING to the difference in material and the fact that so much depends on the good judgment and intelligence of the workman, it is impossible to guarantee uniform results from the same recipes, ideas and formulas in the hands of different manipulators. **1445730**

Therefore, while these recipes, ideas and formulas are compiled and given to the best of my judgment, I do not guarantee satisfactory results in all cases such as I would expect to have myself; still I trust the reader's knowledge of our business is such as to insure general success with them.

Respectfully,

THE AUTHOR.

PREFACE.

TO-DAY competition demands a continual supply of things. New, Novel, Attractive and Salable.

I have in this work endeavored to cater to that demand, but while it contains recipes and formulas I do not issue it as a Recipe Book in the ordinary acceptance of that word, but as a companion or adjunct thereto, and in which I have given many, what I think to be, New and Original Ideas, together with remarks on Cake and Pastry; also instructions covering a few other goods which may be of service to some reader of this work.

I have endeavored to explain everything in a manner, making failure to the intelligent workman, almost impossible.

It may be that some of the ideas here given may have occurred to others, but I have not seen them in print, and I do not expect that the contents of this book will be pleasing to all who read them. Some will approve of some of them, others will not, and as is usually the case, some will approve of what others disapprove.

It may also be that some of the ideas may not be of immediate service to those buying this book, but

it will, I think, be strange if they do not find some idea of service to them at once; but if not of immediate service, it will be reasonable to suppose that they will be at some future time; and when competition compels the owner of this work to look for something with which to keep ahead of his competitors, he will be glad he invested in it.

An intelligent study of the following pages should serve as a prompter to those of an inventive and ambitious mind, exciting them to evolve many practical ideas from those here given

Hoping the contents of this little book will prove of *some* service to *all* who purchase it, I humbly submit it to their consideration without further preface.

Fraternally,

THE AUTHOR.

REMARKS ON PASTRY.

The making of good puff paste is assured if certain rules are intelligently carried out. If not, the opposite will occur. Use only butter that is firm and tough and that will work up smooth, not broeklie. Poor, weak, granular butter will not make good paste. Butter should be washed free, or nearly so, from salt; better add a little salt to the flour than leave it in the butter.

A quarter of an ounce of cream tartar or a teaspoonful of lemon juice for each two pounds of flour, added to the water in mixing, will tend to toughen the dough, thus giving the pastry, in baking, an upward tendency. Some chefs prefer adding a little flour to the cream of tartar, then dusting it onto the butter before turning the dough over onto it.

The white of one egg to each pound of flour and whisked into the water also tends to give the paste an upward tendency in baking.

Even rolling, so as to produce an even, unbroken series of layers of dough, and butter is a great factor in the production of good paste.

The number of times for folding and rolling depends on the quality of the butter; also state of the weather, usually from five to six. With good

butter and cold weather it will stand six folds of three laps, and for some purpose more. Practice only will determine this, together with observation.

It is not wise to attempt to begin and finish pastry except in cold weather. It is best after the second rolling to let it stand a few minutes between each rolling up to the finish.

Any left over scraps may be reconstructed by working them up and rolling them into a sheet, then adding a little more butter, about a quarter of a pound to one pound of scraps, then folding and rolling it two or three times as needed; or they may be well worked up and rolled two or three times, without the addition of butter, and used for LARGE DISH fruit pies, which are usually made from a paste consisting of one pound of flour and half a pound of butter, the butter being rubbed in the flour, then mixed with water, and is called Short Crust—or they may be used for bottoms of pies, or for small short crust tarts.

One point of great importance in the cutting up of puff paste for goods desired to raise high and with a straight edge, is to use sharp knives and cutters, and it is always safest to put the pieces on the pans, when cut, upside down, for the reason that the downward pressure of the cutter, particularly crimped cutters, drives the layers of paste into each other, thus tending to lessen the power of the paste to raise; if they are reversed that hinderance to raising is moderated if not prevented.

The general appearance of pastries, pies, etc., may be made to show different colors by the way in, and the material with which they are washed. For example, washing with water simply cleans the paste, removing all flour, etc., adding no color in baking; milk and water washing do not add to the color in baking to any perceptible extent, but the milk gives the paste a smoother, clearer appearance. All milk wash improves the smoothness, also adds to the color. Egg and milk wash still more adds to both color and smoothness; all egg still more so. The wash for fruit pastries is usually milk or milk and egg. For meat pastries, milk and egg, consisting of one-third milk and two-thirds egg, or all egg is used. In cases for game or prepared meats—called shells—the yolk of egg only is used.

Pastries dusted with sugar, if washed, should be washed with water or milk only. For best fruit pastries white of egg (whisked) is used for a wash, then dusted with sugar. If an extra glaze or garnish is desired then wash with white of egg, dust with sugar, let it stand a minute, then dap—not wash—with white of egg and again dust with sugar. This is the usual method adopted in glazing large fruit pies baked in deep earthenware dishes.

Their general good appearance may be further enhanced by, when washed and sugared, cutting with the point of a sharp penknife, some fancy design, cutting about one sixteenth of an inch deep into the paste; when baked the swelling of the paste causes the cuts to open, thus showing up the design.

It cannot be said that good paste has not been made on wood, but slate or marble is far superior to wood. If slate or marble cannot be had, then I suggest a sheet of zinc be secured to a level board—plain wood holds the heat too much. I have used a slab of thick glass embedded in a wooden frame for making pastry on and can recommend it.

In making MEAT pies, particularly large ones baked in deep earthenware dishes, it is best to prepare a special butter by working together equal parts of butter and beef suet, and if you can obtain any marrow, add it in the proportion of about one-eighth of marrow; it will wonderfully improve the taste of the crust, but it is rather troublesome to prepare this butter.

While working off your paste, you should always keep what you are not working on covered with a damp cloth, or a tin, or better, a piece of thin oiled silk, which may be kept for the purpose and does not need damping.

The best proportions that I have found for puff paste, is one pound two ounces of medium strong flour and one pound of butter. Some bakers use half or three quarters butter and the balance lard. They can make good-looking paste from this, but it does not keep as well, and soon goes pale and spotted. If you use lard be sure and have pure lard, and not lard from which a portion of the oil has been extracted.

PASTRY CASES.

Standard Open Tarts.

Pastry cases are hollow forms of pastry, usually made from puff paste, using for large, also some of the smaller ones, scrap paste for the bottoms, and are made from the standard open tart up to cases to hold a quart of fruits, game or meats. The larger sizes are made in the same manner as oyster patties, and may be made round, square or oval, usually oval.

The ordinary or standard open tart is usually cut with a round scalloped cutter, some three inches in diameter, from an eighth of an inch thick sheet of puff paste. As fast as cut they are placed on the baking pans, an inch apart, and washed with water, milk, milk and water, or egg and water, according to the degree of color needed—*see Pastry*; then, with another tin cutter, some inch and three-quarter in diameter, make a ring in the centre, pushing the cutter down half through the paste. Then dock the centre and bake. When baked, run a penknife round the cut and take out the centre to any depth you choose, leaving a piece for the bottom. These may be filled with any kind of fruit—jam, jelly, marmalades, etc.—you choose. Some makers use these for oyster patties.

Oyster Patties.

The oyster patty proper is made as directed for standard open tarts, but the bottom should be made

from scrap paste ; that is, they may be cut the same as for standard open tarts, and the centre taken out when baked, but they should be placed before baking on bottoms cut, with the same cutter, from scrap paste, thus making them more solid. In addition to this, two or more pieces, cut from puff paste, and each one smaller than the other, should be cut and baked, and when baked, and the oyster or prepared oyster meat is in the bottom case, they should be placed one on the other, pyramid form, securing them with a little of the oyster meat.

To Serve Oyster Patties.

They should be served on a clean napkin, and may be served one layer or course only, or may be built up, pyramid form. Sprigs of double parsley should be placed between the bottom and second tier of pastry, *i. e.*, the stems of the parsley to lay on the oyster meat; then the other pastry put on it, and they should be finished off by putting a piece of parsley on the top of each, by making a hole in the centre and pushing the stem of the parsley down into it. They may be served hot or cold—usually cold.

Sizes for Oyster Patties.

Oyster patties may be made any size, from two to eight inches in diameter ; usually some three inches in diameter; anything under that is FANCY. They may be made to consist of two up to five pieces in height—usually three; but the larger they are (but

large ones are not common) the more pieces may be added. The pieces are usually washed with a mixture of egg and milk, making them take a nice brown, and may be topped off, as before directed, with a sprig of parsley or a small piece of pastry, cut with a fancy cutter, and simply washed with water, then baked, then put in place on the top; being only water-washed, it shows up in good contrast to the egg-washed pastry.

Filling for Oyster Patties.

Some makers content themselves with simply cooking the oysters in their own liquor, and putting one oyster in each patty. Some will improve on this by adding salt, pepper and a little mace; also by—after the oysters are cooked—thickening up the liquor they were cooked in, be it their own liquor, water or milk, with a little flour, and possibly the addition of a little butter. Then one oyster is placed in each patty, and the remaining space filled in with the thickened liquor.

But the best filling may be made as follows: Allow one fair size—stewing size—oyster for every two patties. Chop them up; place their liquor in your skillet or saucepan, adding milk enough, according to your judgment, to form enough to fill what patties you need. Nicely season this with salt, pepper and cayenne; also a little mace or nutmeg, add a piece of butter, the size of a bantam egg, for every dozen oysters. Bring the liquor, spices, etc., to a boil; then

add the oysters. Let it reboil, then add flour to form, when cold, a medium thick mass. Stir all well together until it thickens ; then fill each oyster case with it level to the top ; then put on the parsley, then the other pieces, as before directed, and the patty is ready. Care must be exercised in adding the flour to thicken, as it will get lumpy. Some *chefs* form it into a thick, creamy mass with milk before adding it ; others work it in with the butter, thus adding the butter and flour together.

Pastry Pyramid.

This may be made by cutting a bottom of scrap paste oval, some nine inches in length and six in width in the wide part ; then cut a piece, the same size, from puff paste, then two or three more, as you choose, each one to be smaller than the other. Treat them as directed for standard open tarts, not forgetting to place the large one on the scrap paste bottom ; also to dock them. Wash them with egg and milk, then bake ; when baked, remove the centres, as directed for standard open tarts. Fill each one with a different jam, jelly or preserve. Place them one on the other, and the pyramid is then ready to serve. (Note.—The pieces should be allowed to cool before putting together.)

Vol-au-vents.

Some *chefs* make a vol-au-vent from one piece of paste only, others use two or three, as will be here-

after described. To make a one-piece vol-au-vent, cut an eighth of an inch thick bottom piece from scrap paste, any size you choose, and either round, oval, oblong or square, but usually oval, and not less than eight inches in length and six in width. Lay that on the baking pan. Water wash it, then from a quarter of an inch thick sheet of puff paste—said paste for this work must be fully folded and rolled—cut a piece the same size as the scrap bottom; lay it on the scrap piece, and with a pen knife mark it all round, half through the paste and an inch from the edge. Having first washed it with egg-wash, dock and bake it. When baked run the penknife round in the mark and remove the centre; then fill it with any meat, game or fish you choose. It may be topped with aspic jelly, or not, as you choose. It may also be served on a plain dish, or on a napkin on a dish. It may be decorated, *i. e.*, garnished, with hard boiled eggs, aspic jelly, lemon slices, cut root flowers, parsley, etc., etc., according to the nature of the filling. It may be served hot or cold. If served hot, aspic jelly cannot be used.

This single vol-au-vent may be increased in height by the addition of one or more rings of the same size. To do which, cut as many more rings as you intend adding, remembering that the sheet of paste must be a little thinner for each successive ring; for example, suppose the first to be cut is from a quarter-inch thick sheet; the second should be cut from a sheet three-sixteenths of an inch in thickness, and the third one from one-eighth of an inch thick

sheet. Any after that may be cut from the eighth of an inch thick sheet. In the case of a vol-au-vent the pieces are all one size, so as to form an upright wall, while in a pyramid the pieces are cut successively smaller, so as to run in towards the top, making a pyramid shape. For a vol-au-vent the rings are open—as their name implies—and may be made two ways: One from a solid piece, marked same as for standard open tarts, and the centre removed after baking, cutting right through. But I do not recommend that method for several reasons. I suggest as a better plan that you put the solid piece on the baking pan, then cut the centre right out, wash the top with egg, then put a strip of cardboard or tin, made the proper size and shape, and secured at the ends, inside. This keeps the ring in shape, and the paste will raise evenly up round the shape. If you have tin strips made the proper size and shape, they can be kept for future use, and by always making the vol-au-vents one size, one set of shapes will suffice. Tin shapes are superior to cardboard, as the paste rises better and no taste of cardboard is left.

PASTRY.

Meringued Raspberries.

Line out medium size pie plates with paste. Fill them level to the top with raspberries—red or black. Add a fair sprinkling of powdered sugar. Cover

with the thinnest possible cover of paste and bake, first making a few holes in the top. When baked and nearly cold, give a good coating of meringue and return to the oven; a quick heat, just to take on a light brown color. These are a fine pastry, and should be made to sell at ten cents each. Fresh raspberries are preferable, but if not obtainable, use dried raspberries, soaked until soft. If you could use square pie plates, it would make them novel in shape. If not, use round ones.

Banana and Raisin Pie.

Prepare paste and line out plates as for pies generally. When lined out, lay sliced bananas in them, and put on a layer of stoned or Sultana raisins, as you choose; add sugar and a dash of water, put on the top crust, finish, and bake as for other pies. You may try a sprinkle of ground ginger in some, and see how you like it.

Veal and Oyster Pies.

Proceed as for other pies. but let the filling consist of thin sliced veal and oysters, seasoned with cayenne pepper, or black or white pepper, salt and nutmeg, or mace. Wash with a mixture of egg and milk.

Oyster Drops.

Take good puff paste, give it an extra fold and rolling, then roll it into an eighth of an inch thick sheet, and cut it up into square pieces, from two to

two and a half inches square. Lay them out on the board, wash them, then put one raw oyster on each. Dust on a little prepared seasoning, made up of pepper, salt and mace or nutmeg, using your own judgment about proportions. Dust them with flour, then draw the paste over, and see all parts join well, then turn them top up, flatten them a little, wash them with egg, or egg and milk mixed, give the tops a few fine cuts with a sharp pen knife; make a hole in the centre and bake a rich brown. When baked, they may be put on a dish and garnished with double parsley or the inside heart of a lettuce.

Lobster Drops

may be made in the same way only substituting lobster for oyster, said lobster to be pulled in shreds or cut up in small slices. Season it the same as the oysters, but no flour added. In every other respect proceed as directed for oyster drops. Make two holes in these to distinguish them from the oyster drops.

Clam Drops.

Clam drops may be made in the same manner, only cutting up the clams, cooking them in their own liquor and a little water if needed, then thickening it up in the usual manner with flour and butter, seasoning only with pepper, unless you think salt is needed. When cold and stiff put a full teaspoonful on each piece of paste and proceed as directed for oyster drops. Do not add any flour, and make three holes in them, to distinguish them from the others.

Preserved Gingers.

Make cases from best puff paste, same as for oyster patties, but not less than three inches in diameter, and with as large an opening or well as possible. When baked fill with preserved ginger, and put a large thin slice of citron on top of the ginger, and fill in with the ginger syrup.

Another plan is to chop up the ginger, adding a little citron and ginger syrup, then filling the cases with it.

These may also be made into large open tarts on the same principle, in which case they should be some eight or nine inches in diameter. (Note.—Use the ginger that has been cooked in the preserving.)

Meringue Prunells.

Take what prunells you choose, chop them medium fine, add a little water to them and stew them until soft ; then add what you think enough of grated lemon rind and stir it in. Then with scrap paste line out medium size, rather shallow, patty pans; then fill in three-quarters full with the prepared prunell jam and bake ; when baked and cold, put a good portion of meringue on each and give it a good brown color in the oven. (Note.—Do not use more water than is needed to stew the prunells, so that they will form a medium slack jam.

Fresh Fruit Fingers.

Roll good puff paste into an eighth of an inch thick sheet, and cut it up into some six inches in

length and four in width pieces ; lay them out on the board, wash the edges same as for rhubarb fingers (*see Rhubarb fingers*); then put a finger of red currants, raspberry, strawberry, huckleberry or any fruit you choose along the centre ; put on some sugar, then draw over the paste, secure it, also the ends, turn them folded part down, wash with milk and dust with sugar ; make a hole in them, then bake them a nice color ; make them in size to sell at five cents each.

Cheese on Ham Tarts or Pies.

Prepare paste-lined pie plates. as for other pies or tarts, then fill them with the following mixture : Take equal quantities of bread crumbs and a good, full-flavored grated cheese ; add about one-fourth their weight of fine chopped fat ham ; also add a good seasoning of mustard, pepper and salt ; mix all together, then whisk the yokes of two eggs into a gill of milk, add it, or more, if needed, to form a medium slack mass ; fill the pie plates and bake it as it is or add a top, as you choose. Good for quick lunch counter. If you think less cheese will do, use less in your next batch.

Cheese—Another Idea.

For this idea substitute butter for ham, using about two ounces of butter for each pound of mixed bread crumbs and cheese, using the same seasoning and egg and milk as for the cheese and ham mixture ;

when mixed put a layer of cooked macaroni in the pie plate on the paste, then fill in with the mixture and bake with or without a cover. Good for quick lunch counter.

Cheese—Cheesecake.

Take one pound of curds or pot cheese (also known as cottage cheese), add to it four ounces of butter and the yolks of five eggs and two whole ones, and what good full-flavored grated cheese you choose, say five ounces; put the curd and half the yolks into a bowl; add a fair seasoning of pepper and salt, then cream, then gradually add the balance of the eggs; when the cream is ready, add the cheese and mix in, adding a little milk, if needed, to make a medium slack mass, then fill into the pie crust lined plates, and bake with or without a cover. These may be made large or in small patties. Large ones should be good for quick lunch counter.

Rolands.

Line out oval patty pans with good puff paste, then fill them with the following mixture:

10 yolks of eggs,
2 ozs. powdered sugar,
1 oz. rice flour (not ground rice),
the grated rind and juice of one orange,
crushed macaroons.

Whisk the yolks and sugar together, then add the rice flour; whisk it in; then add enough crushed

macaroons to form a firm mixture ; half mix, then add the orange juice and rind ; do not add all the rind if you think it will be too much ; when mixed fill this into the paste-lined patty pans and bake ; when baked and cold, give them a thin coat of caramel icing, and return them to the oven—slow heat—until they take on a light brown color.

Another Idea for Rolands.

Another idea for these is to substitute crumbled sponge cake for crushed macaroons and some good fruit jelly for the orange juice and the grated rind of a lemon for the orange rind ; then fill and bake, and when baked and cold, give them an icing of egg or royal icing, in which as many crushed macaroons have been worked in as can be, in reason, then returned to the oven and browned as for the other iced rolands.

Another Idea for Filling a Roland.

Another idea is to take best pound cake mixture, add to it a fair showing of chopped almonds, a few small sultana raisins with a little chopped preserved apple, peach, apricot or pear, as you choose ; then fill in the paste-lined patty pans and bake ; when baked, give it a thin coating of raspberry, strawberry or apricot jam.

The Lunch Patty.

Select tart tins in which you can prepare a patty to sell at five cents each ; line them out with scrap

paste, then, from a sheet of good puff paste, cut as many tops as you will need ; next take some good sweet, tender ham, cut it in thin slices, fry it, but not too brown or crisp ; cut this up into pieces size of a silver dollar ; lay them in the paste-lined tart pan, add a little, not too much, of the fat, then break one egg onto each ; add a little seasoning of pepper, put on the top, wash it with mixed egg and milk, make a hole in the centre and bake in a heat that will admit of cooking the egg in unison with the paste.

Another Idea for Lunch Patty

is to prepare them as directed for the covered ones, but not to put any cover or top on. The ham may also be cooked, then minced and beat up in the egg ; then the paste-lined tart pans filled with it and baked with or without a cover. These should be good for a quick lunch counter, and may be made in either five or ten cent patties.

Fanchonettes.

There are three ways of making these. One is to prepare cases same as for oyster patties, and some three inches in diameter, and when baked, half filling the well with red currant or some good fruit jelly, then filling in level to the top with boiled custard ; then put on a three-eighths of an inch thick meringue icing, then finish off as will be hereafter directed.

Another plan is to—with scrap paste—line out

medium size patty pans—said paste being some eighth of an inch in thickness—then half filling them with raspberry or strawberry jam, then level with the top with a plain cheesecake mixture, then baking them. When baked meringue ice them, as before directed, and decorate them as will be hereafter directed.

Another, is to cut out pieces from a thin sheet of scrap, paste the sixteenth of an inch, or but little more, in thickness, dock them, then line the patty pans with them and bake. When baked, if needed, press down the middle, and put in red currant jelly, then custard nearly level; then sprinkle on crumbled macaroons; then meringue ice them as before directed. Then for either of them with a bag and plain tube put dots or cones of meringue to be some inch or inch and a half in height, and in the centre fill in with meringue so that that dot or cone will stand up above the others. Next flatten the points a little, and with a small tube dot off each with a dot of fruit jelly. These are a pretty dish for a party. The meringue dots may be made, dried and kept in stock if desired and put on and secured with a little icing or meringue, or they may be put on just after the meringue icing is put on.

Creepreices.

Creepreices are simply a thin sheet of scrap paste, fully rolled and cut up with a round scalloped cutter, some three and a half inches in diameter. In the

baking they will shrink to three inches; dock them, and place on baking pans or in patty pans, as you choose. When baked, put a teaspoonful of fruit jelly or custard, or both, as you choose, in the centre of each. Then a large spoonful of meringue, bring it up pyramid form, sprinkle it well with granulated sugar and put them in a cool oven to take on a light brown color and to fully dry out.

Cheesecake.

Take say two quarts good sweet milk, turn it by the addition of rennet, or lemon juice, or alum or tartaric acid, making it hot all through, not more. Let it stand until set, then cut it up with a knife, strain and press it. Then take the curd, place it in a bowl, add six ounces butter, six ounces sugar, five yolks of eggs and lemon flavor. Cream it as you would pound cake mixture. When creamed, it is ready for use. Have patty pans lined out with one eighth of an inch thick puff paste, and three parts fill them with the mixture and bake. If you see fit to put a split almond or a slice of citron on the top or chopped almonds or citron in the mixture, it will be in order to do so, or in fact any nut meat you choose. In which case the cheesecake will take its name from the addition made, such as almond cheesecake, citron cheesecake, etc. Some makers would add a couple of ounces of crumbled sponge or pound cake to this mixture. (Note.—Some in lieu of the curd here described would substitute pot or cottage cheese or boiled potatoes.) Use more yolks if needed.

Some would use just the usual pound cake mixture with chopped almonds or citron in it, but made a little slacker than the ordinary pound cake mixture, but I cannot recommend that.

Imitation Curd.

A cheesecake filling without curd may be made as follows :

$\frac{1}{4}$ lb. rice flour or finely ground rice,
6 ozs. butter,
5 ozs. sugar,
3 yolks,
1 whole egg.

Put the rice into a bowl, pour enough boiling water on it to form a medium stiff mass. Let it cool, then add to it the butter and sugar, cream it in, then add the egg, beat it in, then add any flavor you choose and cream in the yolks, one at a time; cream up nice and light, add currants, chopped almonds or citron, as you choose; then put what you choose of it in the paste-lined patty pans and bake. Be careful not to color too high, as this curd takes on color quickly. Puff paste is used for small cheesecakes and scrap paste for large ones, and it is usual to press the paste a little over the edge of the pan or dish and notch the edge in notches some three-quarters of an inch apart. (Note.—If you desire you may add two ounces of crumbled sweet cake to this mixture.) Use more egg if needed.

Strawberry Fondants.

For these make a good puff paste, giving it an extra roll, then roll it into a sheet one-eighth of an inch in thickness and from it, with an oval large crimped cutter, in size made to cut pieces which, when finished, will sell at five cents, cut as many pieces as you need. Then with a smaller plain oval cutter, arranged in size to leave a three-quarter inch wide space all round, make a cut in them, said cut to go nearly through the pastry. Dock the centres, pan and bake them; when baked, remove the pieces from the centre, and fill it with good strawberry jam, level with the surface; then give them a medium thick icing of light pink fondant icing. They are then ready for sale.

If for a party trade—for which, of course you charge more for them—chopped almonds may be added to the jam, or a little lemon juice squeezed on it before adding the fondant icing, and they may be decorated by putting, in proper position, two, three or four artificial green or white frosted leaves, with a glaze or preserved cherry in the centre, or three or four long diamond-shaped cut pieces of citron, with a cherry or some such fruit in the centre. When strawberries are in season, you can use a fresh strawberry. These leaves or citron may also be put on the plain fondant, or, while moist, the fondant may be covered with a good grained, granulated sugar, and what will not stick on shaken off, then the leaves, etc., added.

Parisian Custard.

For these, make a good boiled custard in the usual manner. Then make some pastry cases, same as for oyster patties, to be some four inches in diameter, and with as narrow a rim as possible, so as to have a large, but not deep, well. When baked, fill the well level to the surface with the custard. Sprinkle on it a layer of some kinds of chopped nut meat. Then, with a bag and tube, pipe on a fairly large ring of meringue, leaving a fair opening in the centre. Fill that opening with cranberry or some good fruit jelly, and sprinkle a little of the nut meat on it, or put on a slice of citron. Arrange these in size to sell at five cents each.

Peach Meringue.

Roll out puff paste into one-eighth of an inch thick sheet. Cut it up into three-inch square pieces. Then, with a square cutter, or a penknife, cut it half way through, leaving about an half-inch wide border. Wash with egg, dock the centre, then bake. When baked, remove the centre and fill the well with chopped preserved peaches. Then put on a good showing of meringue, enough to cover up the peaches. Then put a quarter or an eighth of a peach on the meringue.

These may be made any size. The size I here give is intended to sell for five cents. If made larger than that, they will need two pieces of peach on them.

Ratcliffe Tart.

For this tart take

$\frac{1}{2}$ lb. grated cheese (good, full flavor cheese),

$\frac{1}{4}$ lb. butter,

$\frac{1}{4}$ lb. powdered sugar,

7 yolks of eggs,

A good flavor of almond and lemon.

To Mix.—Cream the cheese, yolks and butter together. Then add the sugar, and flavor and cream all well together, adding another yolk, if the cream is not soft enough.

Next, take large size pie plates, line them out with good scrap paste a full eighth of an inch in thickness, work up the edge and notch it in fine notches, say, a quarter of an inch apart. Then fill it with the creamed mixture. Then put a ring of wide, large, thin slices of citron on the top, some inch and a half from the edge. Fill in the space between the edge of the tart and the citron with chopped almonds, thinly but evenly laid on, and bake. Do not get it too high a color. When baked, fill in the centre with a thin layer of shredded cocoanut, just enough to thinly, but fully, cover the filling. It is then ready.

Instead of the almonds and cocoanut, you may spread the whole with either chopped almonds or cocoanut. Then put on a meringue in plain or fancy form. A pretty way of meringueing it would be with a medium size star, tube and bag, to commence at the edge, and run it in circles or rings towards the middle. Then finish off with a dot. You may

also put a ring of dots round the edge. These should be made to sell at twenty-five or thirty cents each.

Triplets.

Take good puff paste, some eighth of an inch in thickness, and from it, with a clover leaf shaped cutter, arranged in size to sell at five cents each; cut as many as you need. Pan them, wash with egg and milk, put a sinker—*i. e.*, round piece wood—in each of the leaves to form a well; or, with a cutter, cut half through the paste, leaving a fair margin. When baked, remove the centre piece. In either case, when baked, fill the three wells with three different jams, jellies and custards, according to your taste, letting them differ as much in color as possible.

Marmalades.

Make an eighth of an inch thick sheet of extra rolled puff paste, and from it cut squares in size to sell at ten or fifteen cents each, and proportioned to be something over twice the length of their width. Then wash them with water, and, with a penknife, cut half through the paste to form another square, leaving a half or three-quarter inch border, according to the size of square. Dock and bake it. When baked, remove the centre and give the border on top a thin coat of cream-colored egg icing. Then fill the well with orange marmalade. Next, from thin scrap paste, with small fancy cutters, cut as many sets of three for each square as you will need, one in each

set to be larger than the other two. Egg-wash and bake them. Then put them on the marmalade, the large one to be the middle one.

Large, Fancy Cheese Cake.

For these you need a large, nearly straight side, three-quarters of an inch deep pie plate. Line it out with puff paste the thickness of a silver dollar, or a little thicker. Press it well down in the plate. Then trim off the top edge with a knife, and press it up above the edge just a little. Then, with a knife, cut four long slits, so cut as to allow one slit to be in each quarter and at even distances, said cut to be a quarter of an inch from the top. Next fill it with cheesecake mixture, about three parts full. Then draw over the top part of the slits, to form a nice, even curve towards the centre, but do not draw them too much. Then put four large, thin slices of citron in the centre, and fill inside the citron with chopped almonds. Then bake, being careful not to give the filling too high a color.

Cheesecake Fingers.

From a thin sheet of puff paste cut pieces some seven inches in length and two and a half in width, or in those proportions, so arranged to sell at five cents each. When cut, lay them on the board, water wash the side and end edges. Then put a finger of cheesecake mixing along the middle, draw over the sides to the middle; secure them also at the ends. Turn

folded part down on the board, wash the tops with white of egg and milk, dust them with sugar; then give them two slits right through the paste and all along to within half an inch of the ends. Then bake a light color.

Castalines.

For these line out medium size patty pans with one eighth of an inch thick scrap paste, cut with a fine crimped cutter—oval patty pans are best; when ready, three parts fill them with the following mixture:

- 4 ozs. sugar,
- 2 ozs. butter,
- 3 eggs,
- 4 ozs. crushed macaroons,
- 1 oz. finely chopped lemon peel,
- 2 ozs. small sultana raisins, or large one cut.

Cream butter, sugar and eggs together, then add macaroons, peel and raisins. If too tight add a little milk, well mix in; then put what you choose of it in the paste-lined patty pans and bake, first putting two split almonds on top of each.

Orange Meringued Tarts.

Line out medium sized patty pans with thin scrap paste, docking each piece, bake them; when baked press down the paste to form a good well, three parts fill it with sweet orange pulp, then give it a thin covering of a good boiled custard, then a good topping of meringue bringing it up cone shape; return

them to the oven to take on a light brown. They are then ready. If you see fit to sprinkle a little pink sugar on them and let them remain white, or to sprinkle granulated sugar on before browning them, it will be in order to do so. If oranges are not easily obtainable, substitute orange marmalade for the orange pulp, and call them marmalade meringued tarts.

Rhubarb Fingers.

Take scrap paste, roll it into a sheet one eighth of an inch in thickness, and from it cut pieces some six inches in length and four in width; lay them out on the board, and water wash one long edge and both ends of them. Then take rhubarb, skin it and cut it up in five inch lengths; lay two of them on each piece, then draw over the dry edge, then lap the wet one over that, then turn in the ends and well secure them or the rhubarb will boil out; place them, the folded part down, on the board, give them a dock, then wash with egg and milk, lay them on baking pans folded side down and bake a rich color; when baked—as there is no sugar inside for fear of its boiling out—give them a good icing of caramel-colored water icing. These are intended to sell at five cents each.

Orange Fingers.

Orange fingers may be made in like manner to rhubarb fingers, only, instead of rhubarb, select even-sized oranges (sweet), peel them, and part or divide the orange into eighths, remove the pits and lay a

line of them, the thick part of one on the thin part of another. If the oranges are large that will be enough; if they are small, lay a row lengthways on top of the others, from end to end. The whole of the oranges not to reach the end of the paste by half an inch. When the oranges are on, dust them well with sugar, then fold, dock and bake as directed for rhubarb fingers. When baked, ice them with orange colored and orange flavored water icing. These are also intended to sell at five cents each.

Turkish Roll.

To make these, whisk together—

4 yolks eggs,

4 ozs. powdered sugar,

1 gill milk,

To this add 2 or 3 ozs. shredded cocoanut,

2 ozs. very finely chopped lemon and orange peel.

The grated rind of one lemon,

and as many sweet cake crumbs—free from currants, raisins or peels—as it will take to form a medium tight mass.

Next take scrap paste roll into one eighth of an inch thick sheet, then cut it up into pieces, some five inches in length and two and a half or three in width; lay them out on the board and water wash them; then lay a finger of the above mixture along the middle, keeping it an inch from the ends; then draw the paste over on to it, also the ends in a manner to make the ends rounding; then turn them

over, folded part down, placing them nearly to touch each other and wash with a mixture of three parts yolk of egg and one part milk; then with a sharp penknife cut a line down the centre running nearly, but not quite, from end to end; then make small slanting cuts on each side of the line, like the veins of a leaf, said cuts to be about half the thickness of the paste; make a hole in the middle of each; then pan and bake them a rich brown.

1445730**Jumble Pastry.**

1 lb. flour,
 $\frac{1}{2}$ lb. butter,

water to mix the flour into a dough the same as for puff paste.

Roll the dough into a half inch-thick sheet; pinch the butter in small pieces on to it; then fold and roll as for puff paste, rolling it half a dozen times. At the last rolling do not roll it quite as thin, water wash it and half cover it, well and evenly, with small sultana raisins and a little very finely chopped lemon peel.

Then take a quarter of a pound of powdered sugar, add to it a teaspoonful of good mixed spice; mix it well, then dust it on to the raisins, etc.; draw the clean piece over on to the raisin-covered piece; then roll into a half-inch thick sheet, arranged in length to cut five-cent pieces from it. Cut the strips to be a point at one end and three quarters of an inch wide at the other end, roll these up into coils, the large

end in the middle, and tuck the small end in under. Pan them two inches apart and bake them in a solid heat.

Another way to make these is to roll the sheet, with the raisins, etc., rolled in, into a roll same as for jelly roll; then with sharp knife, cut it up into five-cent slices, and pan and bake; but this method is not as good as the other.

Another way is to make them into twenty-cent coils, and when baked, cut them up into four five-cent pieces, and dust them with sugar.

Apple, Citron and Prune Pie.

For these make a mixture of equal parts of stewed prunes and apples, and one-fourth their weight, or what you choose, of thinly sliced citron; add sugar to taste.

Then line out pie plates in the usual manner with pie or scrap paste, and fill in with the mixture of apples, prunes and citron. Bake them as they are, or put on a top crust, as you choose.

If baked without a top crust, they may be meringued. The addition of a little ground ginger would be acceptable to some, but not to all consumers of them. (Note.—The prunes for these must be cooked enough to admit of removing the stones.)

If you choose to add cocoanut instead of citron, do so, but I consider citron best.

These pies may be varied by substituting peach for either apple or prunes, as you choose, but if the

change is made, it is, I think, best to substitute peach for apple.

These pies are best made in very large pies, and cut them into five and ten cent pieces, or, if meringued, into individual five and ten cent tarts or pies.

Another Idea for Citron and Prune Pie.

Another idea for these pies, and one that helps to dispose of left-over-cake, is, when the plates have the mixture in, to sprinkle on a quarter of an inch thick coating of sweet cake crumbs, free from raisins, currants or peels; then sprinkle them with water. When baked, dust them with sugar or not, as you choose.

These should take well on a quick lunch counter

Cheese Straws.

These may be made by simply rolling out scrap paste thin, then washing it with egg and milk, and evenly covering it with equal portions of parmesan and a full-flavored cheese (grated); then cutting it up in narrow long pieces and baking.

Some make them by incorporating the grated cheese in the paste, then rolling out, cutting into strips and baking.

Another way is to mix together any quantity you choose of cheese, cayenne pepper, also white pepper, butter, mustard, yolks of eggs, water and flour. Say,

½ lb. mixed parmesan and other cheese,

6 ozs. flour,
3 egg yolks, .
a good flavor of cayenne and white pepper,
a teaspoonful of mustard,
6 ozs. butter,

and water to make into a paste that can be easily rolled; then rolling out, wash with egg and cut up into sticks and bake.

Paste for Timbales.

1 $\frac{3}{4}$ lbs. flour,
3 yolks eggs,
1 $\frac{1}{4}$ gill water,
1 lb. butter,
a good seasoning of salt.

Make a hole in the flour, add the butter, eggs and salt; work them well together, then add the water; stir it round to mix as well as you can, then draw in the flour and mix, adding more water, if needed, to form a medium stiff dough, which must be well toughened; when mixed, wrap it in a damp cloth and keep for use.

REMARKS ON CAKE-MAKING.

Rules to be Observed in Order to Secure Good and Uniform Results in Cake-Making and Baking.

While a cake may be made without recognizing the following rules, a good one cannot be made if said rules are ignored :

For good cake, a medium-strong flour is needed, and in high grade cakes a good color is a factor in producing a good colored cake. A poor colored flour, no matter how good other ingredients may be tends to mar the rich color of the eggs, giving them a dark shade.

Also, while a medium-strong, good colored flour is best for rich cakes, I give it as my opinion that the poorer the cake the stronger should be the flour.

A flour, medium dried, gives better results in best cakes than a damp heavy flour, for the reason that it can be mixed much more easy.

The butter should be tough, smooth, good in color and flavor; a poor, weak, brockly butter will not cream up good, and unless a good cream of butter, sugar and eggs is obtained, a good cake must not be expected, either in point of lightness, color, flavor or moistness.

The eggs should be fresh, and should be broken up in one lot, then whisked just enough to break them up, not more. Then added to the creamed butter and sugar, at the rate for each pound of butter

on the first addition, of about two eggs, and then one on to the finish, being sure to well cream in each addition before adding another.

A *dry* powdered sugar is also preferable to a damp one, and will give better results.

Great care is needed in mixing in the flour. It is best on the start to mix by letting the mass drop between your fingers a few times, then finish mixing, using the whole hand. Mix fully, but do not mix one turn more than is needed.

In creaming, do not have it too warm, and do not add flour while there is any heat in the cream, or bad results will follow. Cream it until cold, or stand the bowl in cold water until the cream is cold; then add the flour. In no case warm the butter, for any part of it to *melt* or become *oily*. The better plan is to warm the sugar a little instead of the butter; that is, if warming is needed; but if your butter is soft enough to cream without warming, you will get a better cream; still, on the other hand, if you attempt to cream hard butter, cold sugar, etc., you will get a poor cream, and it will take much longer. Therefore, a little warming is often needed, but it must be done with judgment and must be so arranged that the cream will be cold enough when finished to receive the flour.

Flavors and colors should be added just before the creaming is finished.

Many *chefs* think it a good plan to dust fruit, such as currants, raisins, etc., with flour before adding

them to the mixture; also, that dusting them with flour—apart from other *supposed* benefits—prevents or tends to prevent said fruits from sinking to the bottom. I would here remark that no fruit ever sinks in a well creamed and properly mixed cake mixture; said cake mixture being made from a well-balanced formula and properly baked. The cause of fruit sinking is poor creaming, slack mixing, and too slow a heat in baking, although fruit will sink in a poorly creamed and slack mixture, even if baked in a good heat, and fruit will, if heavy, often drop in a well-creamed and well-mixed cake, if the heat is too slow and the cake is a fully sweet one, like best pound cake, etc.

The objection to dusting fruits with flour is the flour gets into the wrinkles and crevices of the fruit, and said flour is apt to show in the cake when baked, unless extra mixing is used, and said extra mixing is at the expense of the good quality of the cake, as over-mixing is injurious to a good cake, as before stated; fully mix, but not more.

Some *chefs* prefer to whisk up the whites of the eggs and add them after the yolks are creamed or beaten in. Much could be said about that; my opinion is, that eggs never render better service, when whites and yolks are both used, than when they are beaten up as a whole.

An observance of the forgoing rules, together with judgment in the heats required for different qualities of cake, should in all cases insure satisfactory results.

Creaming.

Ten eggs is about as many to the pound of butter as you can well cream in without risk of curdling the cream, *i. e.*, making it brockly, and these must be just broken up and added in small quantities in the manner before stated; each one addition being well creamed in before another is added.

This does not apply to eggs that are whisked, as in sponge cakes and other exceptional cases, no butter being added; the eggs being simply whisked up with their own weight, more or less of sugar; consequently there is no danger of curdling. With this digression, I will return to creaming.

It sometimes happens that more than ten eggs are used to the pound of butter, in which case I offer the following methods as used by some, apart from the usual method: The first is to cream the whites only with the butter, sugar, etc., and when the flour is added and about one-fourth mixed in, add the yolks, previously whisked up, and lightly, but fully, finish mixing, but I cannot recommend this method.

Another, is to cream in the whole eggs, in the usual manner, up to nine or ten, unless you see signs of curdling, in which case stop creaming; then when the flour is in, as directed in the first method, add the balance of the eggs, previously whisked, then lightly, but fully, finish mixing.

Another plan adopted by some, is to cream butter and eggs together; then cream in the sugar a little at a time, then add the flour, and mix in the usual

manner. Some adopt this method in all cases, no matter how many eggs are used.

As before stated, in this case, the sugar must be added in small quantities as directed for eggs, and each portion well beaten in before adding another, or a curdled cream will be the result, and, as also before stated, a dry sugar is preferable to a damp one. At first it would not appear that the dampness of the sugar affected the cream, but a trial with damp and one with dry sugar will, I think, demonstrate that it does.

Mold in or on Cakes.

Cakes in which milk is used are apt to mold both inside and outside, but more on the outside; also where cut. It is held by those who have studied the matter, that this moldness, which is a form of fungus, proceeds from milk, also butter, but rarely from butter—principally from milk; the idea is that some milk contains the germs of mold, and the only way to prevent the molding, if from milk, is to heat the milk nearly to the boiling degree, but not quite, which kills the germs; of course, it is not used until cold.

If you do not care to heat it, the same result may be obtained by diluting plain condensed or evaporated milk with water.

As I am not competent to give an opinion on this either way, I give it for what it may be worth, and will pass on to note some other causes of moldness,

first remarking, that it appears to me that if boiling or nearly raising the milk to the boiling degree of heat would kill the germs, that if unboiled milk was used, the heat in baking should also destroy the germs; but if mold occurs after using boiled milk and the heat of baking, it is evident that heat does not kill the germs or that the mold arises from some other cause.

If a cake is badly made and is heavy and damp, mold may be expected. Also if good cake is kept in a damp place. Mold may be expected to form on a cake if shut up in a tin or under a glass with but very little or no air. An excess of glycerine tends to keep the cake too soft, and will generate mold.

Glucose and Glycerine in Cake.

In the matter of a means to keep cakes soft, glucose has for some time been used for that purpose. But if too much is used, the result should be for a few days a satisfactorily soft cake, but the cake or cakes, if they be small ones, when they begin to dry out dry fast, or faster, according to the amount of glucose used, and become dryer than if none had been used, and in the drying they are—if small cakes—drawn all shapes, and become anything but attractive. One pound of glucose to ten of sugar should suffice. If you think you can use more in a future batch, add it. It should be creamed in with the sugar and eggs, or butter, sugar and eggs, as the case may be, as also should glycerine.

To-day many bakers use glycerine for the same purpose, and I consider it superior to glucose, as the goods keep moist longer and do not dry out as quickly when they commence drying out.

Many bakers, not knowing the properties of glycerine, do not know the quantity to use. Like glucose, too much must not be used, or the result will be, not so much drying out, but the cake is rendered sodden and part heavy, the same as if too much butter, lard or other fatty substances were used in them. If too little is used the desired effect is lost. The quality of the butter or lard used effects the quantity to be used, but if those are good, a fair quantity for a good cake would be one and a half ounce, of glycerine to ten pounds of flour. If you think you need more in a future batch, add it, remembering it is unwise to use too much, and that the richer the cake, the less is needed. For example, best grades, such as pound cake, etc., if properly made and kept, would not need any. Still half an ounce to ten pounds of sugar may be used, and more in proportion for commoner grades of cake; also, remember, that the larger the cakes, the less may be used. See that the glycerine is pure.

CAKES.

The first TWELVE of the following cake receipts and ideas are reproduced from my "Artistic Confectionery for Table Decoration."

Tutti Frutti Cake.

This cake is a good vehicle by which to dispose of surplus cake. To make it, gather together good, fresh cake as follows:

Sponge Cake,
Pound "
Fruit "

Raisin Cake,
Molasses "
Lady "

Also fresh wine or other cakes you may have. Cut them in pieces and slices, not too large, and mix them altogether. Take a large cake tin (a deep, straight-sided one is best), line the ends, sides and bottom with thin sheet sponge cake. Take the pieces of cake, and add to them a few figs, cut in two or three pieces; a few raisins and a few almonds, split; also just jam or jelly enough to form them into a mass that will just hold together; be careful not to use too much jam or jelly—raspberry jam is best. Place this mass in the tin, lined with sponge cake; place another sheet of sponge cake on top and press the whole together, just firm enough to admit of its being cut with a sharp knife. Remove it from the tin, letting the bottom be the top after it leaves the tin. Ice it with white of egg icing, with cocoanut on it; place it in a hot oven long enough to just tip the cocoanut a nice brown; then cut in slices for sale.

Neapolitan Cake.

Make a sponge cake mixture in the usual manner. Divide it into four parts. Leave one part plain and color the others—one yellow, one pink, one chocolate; bake in a sheet, to be one inch thick when baked. After baking, put the four parts together with jelly and add cocoanut to two of them. Press together and ice it pink and white by running alternate lines of white and pink with a bag and tube. Mark it in lines, one inch apart, by drawing a knife up one way and down the other, thus giving the icing a wavy appearance.

Butter-Scotch Cake.

1 lb. light colored, moist sugar,
1 lb. butter,
9 eggs,
 $\frac{1}{2}$ pint of New Orleans molasses,
 $\frac{1}{4}$ oz. ground ginger,
 $\frac{1}{4}$ oz. mixed spice,
and a full flavor of lemon,
 $\frac{1}{8}$ oz. cream of tartar,
 $\frac{1}{8}$ oz. carbonate of soda,
teacupful of milk,
 $1\frac{1}{2}$ lbs. flour, more or less.

Cream the butter, sugar, eggs, molasses, spice and carbonate of soda together, and then add the milk. Give it a stir around and add the flour, with the cream of tartar sifted in it. Mix the same tightness

as for pound cake and bake in oblong tins of a size to sell at fifteen or twenty-five cents each. They can be iced on top with chocolate, and are then called "Chocolate Butter-Scotch Cakes."

Turkish Fruit Cake.

Make an ordinary pound cake mixture. Add to it such quantity as your judgment dictates of currants, sultana raisins, preserved and brandied fruits, evaporated apples, figs (chopped), dates, lemon and citron peel, the meat of walnuts, filberts, chestnuts and hazelnuts. Also add two ounces New Orleans molasses to every pound of butter. Mix and bake in the same way as you would bride's cake. If desired, this cake can be iced either with Royal Icing, with chocolate added to it, or add desiccated cocoanut and currants.

Nougat Pound Cake.

Make a silver cake mixture, and add two ounces of New Orleans molasses for every pound of sugar. Add a fair sprinkling of preserved cherries, half walnuts, figs, cut in quarters, and large slices of citron. Mix and bake in a flat pound cake tin. When baked, ice it with icing colored a light green, with a non-poisonous color, with or without the addition of shredded cocoanut.

Citron and Walnut Cake.

Make a pound cake mixture, using half whole and half whites of eggs. Add a good showing of citron,

cut long and narrow, and coarsely chopped walnuts. Bake in a flat pan, the same as used for pound cake. When baked and cold, ice with a nice, light pink icing, and dust it well with powdered sugar before it dries.

Preserved or Brandied Cherry Cake.

Take gold cake mixture and add a fair sprinkling of brandied or preserved cherries, or half of each. Mix and bake in a flat tin, same as for pound cake. Ice it with pink and white Royal Icing by dropping the two colors alternately, so they will just run together, or run smooth after being pushed together with the point of a knife. Then run a comb-like instrument through it *once*, in a zigzag manner, from one end to the other, the long way of the cake.

Bisque Cake.

1¼ lbs. sugar,
1 lb. butter,
1½ lbs. flour, *more or less*,
1¼ pint whites,

non-poisonous almond, just a slight flavor,
½ lb. crushed macaroons and ratafias.

Mix and bake it in a flat tin, as for pound cake. When baked and cold, ice with Royal Icing, with crushed macaroons and ratafias mixed in with it. Ice thin.

Molasses (Brazilian).

Make a good molasses cake mixture in the usual manner. Add a few Brazil nuts, cut in lengths, and

a few figs, cut in quarters. Mix them in, and bake in the usual manner.

Sponge Molasses.

Make a good molasses cake mixture in the usual manner. Then take sponge cake and pull it apart, as ragged as possible. Line out the bottom of your cake pan, half an inch thick, with the molasses cake mixture. Add a layer of the pulled sponge cake wide enough apart to allow the molasses cake mixture to run between, and then add the balance of the molasses cake mixture on the top. Level it and bake in the usual manner.

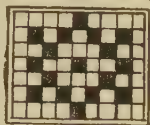
Strawberry and Walnut Cake.

Make a sponge cake mixture, using all yolks. Add some chopped walnuts and strawberries, cut in quarters. Take care that the strawberries are not too ripe. Mix them lightly in and bake in a flat tin. When baked, thinly ice with strawberry-colored Royal Icing.

Inlaid Cake.

Make a lady cake mixture. Add a dark color of chocolate to one-third, and bake in sheets, to be one-half inch thick when baked. After baking, pass the rolling-pin over to level them. Then cut up in half-inch strips (reserving enough of the plain for the bottom, sides and top of the cake), and put them together in a square wooden box, with one end made to drop down, having previously

lined the box with paper. First, put a sheet of the light color all over the bottom and sides, then, with a brush, add a thin coating of warm jelly. Add the strips so as to form the pattern shown, securing each layer with jelly. Finish with a top sheet of the light. Press the whole together and then remove it from the box. This is easily made, and can be worked in a number of designs.



Prunelle Cake.

2 lbs. powdered sugar,
 1 lb. butter,
 9 eggs,
 $\frac{1}{2}$ lb prunelles (chopped fine).
 $3\frac{1}{2}$ lbs. flour,
 about 1 quart of milk,
 1 oz. good baking powder.

To mix—Cream, butter, sugar and eggs; add nearly all the milk, give it a stir round, then add the flour with the baking powder sifted in it; half mix, then add the prunelles, which must be cut into small pieces. If they are large they will sink to the bottom. Finish mixing, then fill into the dome-shaped fluted cake tins and bake in a solid heat. When baked and cold cover with caramel icing. Use the balance of milk and more if needed.

Banana Cake.

Take any mixture of cake, like grand duchesse or wine cake, bake it in square tins the length of the

bananas ; put in some of the mixture, then some sliced bananas, sliced long way, then more mixture, then more bananas, and so on till enough, finishing off with cake mixture ; get in as many bananas as you can.

Dewey Cake.

Set a sponge in the usual manner. For a small batch:

1 pint milk,

1 oz. compressed yeast;

flour to make a medium tight sponge; when raised beat into it

4 yolks of eggs,

3 ozs. powdered sugar,
and lemon flavor;

then take $\frac{1}{2}$ lb. flour,

rub into it 6 ozs. butter,

and add it to the sponge ; work up into a dough, adding what more flour may be needed to form an easy dough ; work it up and set by to prove , when proved, scale it off in size to sell at fifteen cents each, and put into shallow, round cake tins ; wash the top with egg, shake on a little crushed loaf or cube sugar, and well dust it with powdered sugar ; give them full proof, damp proof, then bake in a solid heat.

Molasses Bananas.

Take the molasses pound cake mixture, with or without currants, add banana to it, and treat it as directed for banana cake.

Oatmeal Cake.

$\frac{1}{2}$ lb. butter,
 $\frac{3}{4}$ lb. sugar,
4 eggs,
 $\frac{3}{4}$ lb. flour,
 $\frac{1}{4}$ lb. oatmeal,
 $\frac{1}{4}$ pint milk (more or less),
 $\frac{1}{8}$ ozs. baking powder.
 $\frac{1}{8}$ oz. salt (unless the butter is salt).

To mix, sift the baking powder into the flour; cream the butter, sugar and eggs; add the milk; give it a stir round, then add the flour and part mix; then add the oatmeal and finish mixing. When mixed, bake in square tins to be, when baked, some inch or inch and a quarter in thickness. Before putting them in the oven, sprinkle a little oatmeal on top and sprinkle with water. Add more milk if needed to make the mass of the consistency of best pound cake. Bake in any size you choose.

Heart Cake.



For these you need cake tins made some inch and a half in height of the shape of a heart and in size to sell at fifteen or twenty cents each. The tins should be well and evenly buttered or greased, then three parts filled with any mixture—free from fruits or other like additions—and that will run fairly smooth and level on the surface, such as sponge cake, grand duchess, etc.; then bake.

When baked and cold give the bottom a thin, even

coat of pink egg icing; then at the point of the heart pipe two arrows, in white icing, to cross each other; then in the centre of these place two, three or four white, plain, frosted or silver leaves, and glaze cherry or a gum paste or piped rose in the middle of them. The cake is then ready.

Those desiring to do so may further decorate this cake by crystalizing the icing by covering it with a good grain of granulated sugar, either pink or white, shaking off what will not remain on. They may also pipe a fine sprig of leaves and small flowers, roses, round on the top about three-quarters of an inch from the edge, the stem and leaves to be in white piping, the roses in alternate colors of pink and white or all pink; also adding the two arrows, leaves or flower as before directed. It may also be very tastefully decorated to any extent with leaves, flowers and piping as your artistic taste may direct. But, of course, any extra ornamentation means cost, which you cover by charging more for the cake.

Cherry Glaze.

1 $\frac{1}{4}$ lb. powdered sugar,
1 lb. butter,
1 pint eggs,
1 pint milk (more or less),
 $\frac{1}{2}$ oz. carbonate soda,
 $\frac{3}{4}$ oz. cream tartar,
2 $\frac{1}{4}$ lbs. flour,
 $\frac{1}{4}$ lb. glaze cherries,
a flavoring of mace and lemon.

To mix, mix same as for wine cake or grand duchesse. Do not mix too slack. When mixed bake in tins as hereafter directed.

For these you require tins long and narrow, say eight inches in length, three in width and two or two and a half in depth. They should be large scalloped or fluted, say an inch scallop or fluted all round side, and ends. They are supposed to be a fifteen or twenty-cent cake, and the tins must be filled accordingly. When baked, give the bottom a thin coat of pink icing, then run a line of white piping up the center to form a stem, and put two diamond-cut pieces of citron, at the base to form leaves, and a glaze cherry between the leaves and three, four or five glaze cherries at top of sprig.

It will be in order to use any other idea that occurs to you in the way of decorating, in addition to what I have given.

Zebra Cake.

1 lb. powdered sugar,
 $\frac{3}{4}$ lb. butter,
 $1\frac{1}{2}$ lbs. flour,
 8 eggs,
 $\frac{3}{4}$ pint milk (scant),
 $\frac{1}{4}$ oz. carbonate soda (very light weight),
 $\frac{1}{4}$ oz. cream tartar (" full "),
 2 ozs. very fine chopped citron,
 2 ozs. shredded cocoanut.

To mix.—Cream the butter, sugar and eggs, then add the milk; stir it round, then add the flour, with

the soda and acid sifted in it; give it a stir round; then add the citron and cocoanut, and finish mixing; then put it into cake tins, as follows: The tins should be some twelve or fifteen inches in length, two and a half in width, a quarter of an inch larger on top than bottom, thus giving slope enough for the cake to come out easy, two and a half inches in depth. When the tin is greased, place large thin wide slices of citron, cut from the outside or dark part of the citron, across the bottom and almost to touch each other, also the sides of the tin. Then three parts fill the tin with the mixture, and bake in a steady heat. When put on display, turn the citron part up.

Do not have this mixture too tight, or it will not run level on top. If you find, after your first attempt, that the mixture needs more or less milk, govern yourself accordingly in the next batch.

Sun Flower Cake.

Make a mixture of

$\frac{3}{4}$ lb. butter and lard,
 $1\frac{1}{4}$ lbs. powdered sugar,
4 eggs,
 $\frac{3}{4}$ pint milk,
 $1\frac{3}{4}$ lbs. flour,
1 oz. baking powder,
a light flavoring of almond
and banana flavoring.

Mix same as for wine or grand duchesse, the baking powder being sifted in the flour. Bake in round tins, some six inches in diameter; the cake, when baked, to be an inch and a half in thickness. When baked ice the bottom with a light pink egg icing. Then take a sheet of thin sponge cake and from it, with a tin cutter, cut ten or more sunflower-shaped leaves and arrange them on top of the cake, one leaf to cover the other a little, to form a sunflower shape. In the centre put a large chocolate nonpareil, securing it with icing. If you cannot get chocolate nonpareils, drop some chocolate on a plate and cover it, while warm, with white nonpareils. when cold, remove it and use it. (Note.—The leaves must be put on the icing while it is moist, and the size of the cutter must be arranged to cut leaves which, when put together, will form a flower covering the cake to within half an inch or so all round from the edge of the cake, thus showing half an inch of the ice all round. This makes a pretty cake. If you see fit to dip the leaves in yellow or light colored orange icing, place them on trays until dry, then put them on the cake; the effect is much better. A number of these iced leaves may be prepared and kept in stock, to be used as needed, being careful to pack them away on their edges to prevent their breaking or bending.)

Palmyra Cake.

2 lbs. butter,
1 $\frac{1}{4}$ lbs. powdered sugar,
16 eggs,
3 $\frac{1}{2}$ lbs. flour,
 $\frac{1}{2}$ lb. currants,
 $\frac{1}{2}$ lb. drained preserved cherries,
 $\frac{1}{4}$ lb fine chopped citron,
 $\frac{1}{2}$ lb. sultana raisins,
 $\frac{1}{4}$ lb. finely chopped almonds (sweet,)

Milk to form a mass the same tightness as best pound cake mixture,

$\frac{1}{8}$ oz. carbonate soda (light weight),
 $\frac{1}{8}$ oz. cream tartar (heavy).
Egg color, if desired.

To mix.—Sift soda and acid in the flour, cream, butter, sugar and eggs; then add half pint milk; stir it in, then add the flour, and give it a shakeup, adding more milk, if your judgment so directs, then add the fruits, etc., and mix; when mixed bake it in slab, as for best pound cake; to be, when baked, some two inches thick. When baked and cold give it an eighth of an inch coat of orange colored egg icing, and evenly sprinkle it with a fair coating of the following:

Rough loaf sugar,
finely cut citron,
chopped almonds (blanched),

in equal portions; mix all together, cover the cake with it as directed; give it a dust of powdered pink sugar; press these lightly into the icing; when dry, cut up as desired.

Oriental Cake.

1 $\frac{3}{4}$ lbs. butter,
2 lbs. powdered sugar,
3 lbs. flour,
24 eggs,
 $\frac{3}{4}$ ozs. good baking powder.

Sift the baking powder into the flour; cream the sugar, butter and eggs, as for pound cake; be careful in the creaming; when some ten of the eggs are creamed in, whisk up the balance, then add the flour and baking powder to the cream; give it a mix up, then add the eggs by degrees; mixing each lot in a little before adding another, and so continue until all are in and the mixing finished. At first this style of mixing would appear to be productive of a tough mixture, but the action of the baking powder will disintegrate and the eggs should give the cake a lightness. When mixed, bake in long, square tins, by one-third filling it with the mixture, then dropping a few teaspoonsfuls of some good fruit jelly in spots over it, seeing that none gets on the side of the tin; then, with a knife, or the point of the spoon, work in the jelly a little, not much; then fill the tin one-third more, level it; then bake in a medium slow heat. (Note.—These tins must be greased and not papered. Make them in size to suit your profit. You may add currants or sultana raisins, if you choose, in which case call them “Jellied Fruit Orientals.”)

Cherry Macaroon Sponge.

Make a sponge mixture of

$\frac{3}{4}$ lb. yolks of eggs,
 $\frac{1}{2}$ lb. whole eggs,
1 lb. powdered sugar,
1 lb. flour,
 $\frac{1}{4}$ lb. crushed macaroons,
3 ozs. cherries,
a light flavor of almond.

To make—Whisk the egg and sugar, as for sponge cake, then add the flavor—whisk it in—then add the flour, part mix; then add the macaroons and cherries and finish mixing; then bake in a slab cake, same as for pound cake; when baked and cold, give it a coat of egg icing, colored with caramel, and in which a fair sprinkling of crushed macaroon has been mixed, also a few finely chopped almonds. Place it to dry; when dry, cut up to sell by the pound, or you may bake it in diamond-shaped tins in size to sell at twenty-five cents each, and when baked ice them with the same icing as directed for the slab cake. If you see fit too add a few finely chopped almonds to the mixture, it will be in order to do so; you may also use more or less crushed macaroons in the mixture than here stated. Your guide should be to work in as many crushed macaroons as the mixture will carry without making it heavy. Macaroons a week old are best, or, if fresh, they may be dried out a little before crushing, as they crush better. For this use dried cherries soaked until soft, then drained and dried a little.

Chocolate Hazelnut Cake.

Make a mixture of

1 $\frac{1}{4}$ lb. powdered sugar,
1 lb. butter,
1 pint eggs
 $\frac{3}{4}$ oz. good baking powder,
2 lbs. flour,
 $\frac{1}{2}$ lb. hazelnuts (chopped),
 $\frac{3}{4}$ pint milk.

Dissolved cocoa to give a light brown color.

To mix—Sift the baking powder in the flour; cream the butter, sugar and eggs; when all the eggs are in add the dissolved cocoa, also the chopped hazelnuts, and cream them well in; then add the milk, give it a stir round, then add the flour with the baking powder sifted in it; bake these in long, narrow shallow cake tins, to sell at fifteen or twenty-five cents each. When baked and cold, give the bottom a coat of chocolate icing. Add more milk if needed.

Yankee Lunch Cake.

$\frac{1}{2}$ lb. lard,
 $\frac{3}{4}$ lb. powdered sugar, .
1 $\frac{1}{4}$ lbs. flour,
3 eggs,
 $\frac{1}{2}$ pint milk (more or less),
 $\frac{1}{2}$ oz. good baking powder, sifted in the flour,
 $\frac{1}{4}$ lb. currants,
2 ozs. shredded cocoanut,
1 gill molasses.

To mix—Cream, lard, sugar, eggs and molasses together; then add the milk, give it a stir round; then add the flour with the baking powder sifted in it and half mix; then add fruit and cocoanut and finish mixing. Bake in shallow round tins, to sell at ten cents each. When baked give them an icing of pink water icing. (Note.—It is well to keep back a little of the milk, as you may need it or you may not. If needed, add it; or, as sometimes may occur, according to the flour, add more milk, if needed, to make a mixture, same as for pound cake; do not have it too slack. Bake in a solid heat.)

Excelsiors.

1 lb. butter,
1 pint whites eggs,
 $\frac{3}{4}$ lb. powdered sugar,
 $1\frac{1}{4}$ lbs. flour,
small teaspoonful good baking powder,
a wine glass sherry,
rose and lemon flavors.

To mix—Cream, same as for best pound cakes, adding the whites slowly; when creamed, add the wine and flavors; give it a stir round, then add the flour and lightly, but fully, mix. Bake in long, narrow oval tins; when baked give the top a thin coating of pink rose flavored egg icing. Milk if needed.

Eurekas.

This is a good way of disposing of left-over sweet cake of good quality. To make them, take your

cake and slice it up into half-inch slices; spread each slice with all one kind of jam, whatever you choose, or use different jams on each slice, including lemon or orange marmalade; then put the slices back in their original place on each other, press them down, then ice the cake top and sides with any color or flavor of egg icing, cream icing or fondant icing you choose, or chocolate. Cake with too many currants or peels in them are not good for this. Plain cakes give the best results. Round cakes are best for this, as the slices need to be on each other, not side by side.

Clerical Cake.

1 $\frac{1}{4}$ lbs. eggs (exclusive of shell).
3 $\frac{3}{4}$ lb. butter,
1 lb., 2 ozs. flour,
1 gill milk,
1 lb. powdered sugar,
6 ozs mixed lemon, orange and citron
peels (chopped),
1 $\frac{1}{4}$ lb. small sultana raisins,
1 $\frac{1}{4}$ lb. chopped sweet almonds,
8th of oz. baking powder,

To Mix—Rub the butter very finely into about a pound of the flour; then into the balance sift the baking powder; whisk the eggs and sugar as for sponge cakes, when whisked add the milk, give it a whisk in; then add the flour with the butter in it, give it a stir; then add the flour with the baking

powder in it, give that a stir round; then add the fruits and finish mixing.

When mixed bake in oval cake tins, with a large surface to them, grease the tins, and put four or five large thin slices of citron on the bottom (across), and sprinkle a few white Scotch caraway comfits between the citron; then half fill the tins with the mixture and bake. These cakes should not be more than one and a half inches thick when baked. These cakes should be displayed bottom up. When baked let them sweat a couple of minutes, or when you take them out some of the citron may stick to the tin. (Note—Some makers might prefer creaming instead of whisking this mixture. They must use their judgment in that matter. I recommend it as here given).

Comptons.

1 lb. butter,
3 ozs. powdered sugar,
12 eggs,
2 lbs. flour,
 $\frac{1}{2}$ oz. salt,
 $\frac{1}{2}$ pint milk,
1 oz. compressed yeast.

To mix—Put the flour into a bowl, make a hole, add the milk, made about blood heat, and with the yeast dissolved in it; draw in flour to make an easy sponge, dust it, and set it by to prove. When proved, whisk up the eggs, add half of them together

with the salt and sugar; half mix it, then add half of the remaining eggs, beat them in a little; then add the butter, which has been softened, but not made oily, and beat the whole up smooth, adding what more of the eggs may be needed to form a soft dough; put it in the tins, which should be plain, round and shallow, or in a round fluted mold, or if preferred, they may be baked in a tin with a horn to it, the same as the angel cake. Let them prove up and bake in a solid heat.

If you see fit to make any additions to this, in the way of chopped almonds, or nut meats of any kind, it will be in order to do so, or lemon, orange and citron peels.

Or if you see fit to pour some flavored syrup over it, just enough to soak half way through, it will also be in order to do so.

Andover Cakes.

1 lb. butter,

1 lb. powdered sugar,

1 $\frac{1}{4}$ lbs. flour,

10 eggs,

$\frac{1}{4}$ lb. cherries (preserved). If you have no preserved cherries, then use dried or evaporated cherries; allowing them to soak in cold water until swollen. If they are large cut them in halves.

$\frac{1}{4}$ lb. finely sliced lemon peel,

1 gill milk (more or less),

a level teaspoonful good baking powder.

To mix—Sift the baking powder in the flour; cream the butter, sugar and eggs; when half creamed add the flavor; finish creaming; when creamed add the milk, give a stir round; then add the flour and half mix; then add the cherries and peel and finish mixing; when mixed, bake in long narrow cake tins to sell at fifteen or twenty cents each; bake in a solid heat. The tins should be papered out. These cakes are not iced.

If you desire to ice them, I suggest that you run a strip of pink cherry-flavored water icing down the centre, from end to end, using a wide ribbon tube to put it on. The paper should be left on the cake, so that in lining out the tins it should be arranged in size to stand about half an inch above the cake. As I cannot give any rule for this I must leave it to the judgment of the workman.

Velvet Cake.

1 lb., 2 ozs. powdered sugar,
 $\frac{1}{2}$ lb. butter,
 $\frac{3}{4}$ lb. flour,
1 full pint whites, whisked up just enough to break them up,
1 large thimbleful baking powder (sifted in the flour),
rose and lemon flavor.

To mix—Cream butter, sugar and whites as for silver cake; when nearly creamed, add the flavors; finish creaming; add the flour and baking powder, and mix, adding more whites, if needed, to form an

easy mixture a little softer than pound cake. The best way to mix this is to let it drop through your fingers a few times; then finish mixing, fully, but lightly.

When mixed, bake in long, square cake tins, with large horns in them, same as for angel cake, but larger; said tins must be greased. When baked, let them stand a few minutes, then turn them out on to wire trays; when cold, thinly ice them with a light colored orange icing, also flavored with orange. If you cannot get the tin mentioned here, use what you choose. Be careful in mixing this cake.

Velvet Custard Cake.

This makes a pretty dish for table decoration, and may be made by taking a velvet cake, placing it on a dish, and filling the well or opening made by the horn, with a good boiled custard, bringing it up cone shaped, then putting small teaspoonfuls of orange colored meringue round the base of the cream, on the top of the cake. You may serve it this way, or further decorate it by the addition of glace fruits, as your fancy directs.

Springdale Cake.

Use the following mixture :

- 1 lb. egg yolks.
- 1 lb. powdered sugar.
- 1 $\frac{1}{4}$ lbs flour.
- 1 gill milk.
- $\frac{1}{4}$ oz. good baking powder.
- orange flavor.

Whisk as for sponge cake; when whisked, add the flavor and milk, give it a whisk in; then add the flour with the baking powder sifted in it. Mix lightly, but fully. Bake in long, shallow, square tins with full sloping sides; when baked, ice the bottom, and not the sides, with a thin coat of orange colored and orange flavored egg icing.

Raspberry and Orange Cake.

Take any good, not over light mixture, made with whites of eggs, and when three parts mixed divide it into two parts; color and flavor one piece with raspberry and the other with orange color and flavor and bake it in long, shallow, nearly straight-sided, square tins, putting it in in alternate spoonful of raspberry and orange, only *one spoonful deep*. When baked, ice the top with raspberry and orange icing, using a bag with a flat wide tube in it, just wide enough to ice the cake in three strips; then with it put on the orange in the centre from end to end and the raspberry one on each side of it; or, you may reverse this if you choose.

Lemon and Strawberry Cake.

Make and proceed in like manner, as for raspberry and orange, only leaving one part plain and flavoring with lemon, and the other colored and flavored with strawberry color and flavor, and to be iced in the two colors of lemon and strawberry in the same manner as directed for raspberry and orange. Do

not mix up the colors too much in the tin, or they will look like a poorly made marble cake. Put them in as directed and they will look well.

Preserved Ginger Cake.

1 lb. 2 ozs butter,
1 $\frac{1}{4}$ lbs. powdered sugar,
10 eggs,
3 to 3 $\frac{1}{4}$ lbs. flour,
 $\frac{1}{2}$ oz. ground ginger,
8 ozs. preserved ginger,
 $\frac{1}{2}$ lb. finely chopped citron,
1 $\frac{1}{4}$ ozs. carbonate soda (very light weight.)
 $\frac{1}{4}$ oz. cream tartar (very heavy weight.)
1 pint milk (more or less.)

To Mix.—Sift the soda and acid into the flour. Cut up the preserved ginger, also citron, into thin slices. Cream, butter, sugar and eggs. Add the milk and give it a good stirring in. Then add the flour and three parts mix. Then add the ginger and citron and finish mixing, adding more milk, if needed, to form a mass the same tightness as for Grand Duchesse. When mixed, bake in oval-shaped cake pans, to sell at what price you choose. Dust the tops well with powdered sugar and sprinkle with water. Bake in solid heat.

If you choose to add a little egg color, do so, adding it when creaming the butter, sugar, eggs, etc., but do not make it too heavy in colors. (Note.—Use preserved ginger, that has been cooked in the preserving.)

Cocoanut Fruit Cake.

A variety of these may be made, by taking the usual layer cake, mixing and baking it in a sheet to be, when baked, half an inch in thickness; when baked, cut it up in even size long squares, say eight inches in length and four in width, or thereabouts; then put two together, with peach prepared as follows: Take canned peaches, strain off the syrup; then put them into a saucepan, with just enough of the syrup to form, when cooked and cold, a medium, firm mass; mash the peaches as much as possible, bring it to a boil, let it boil a few minutes, stirring all the time; then remove it from the fire, and when cold, use it as directed between the pieces; also when the pieces are so prepared, run an eighth of an inch line of piping round the top edge of each cake, let it dry; then fill in with the prepared peach and give it a good covering of shredded cocoanut. It is then ready for sale.

I have given a size (say ten cents), but make them any size to sell at what price you choose.

Raspberry Cocoanut Cake.

Proceed as directed for peach; using raspberry jam, which is always obtainable. You may also make a strawberry, using strawberry jam, and so on for other varieties, of course, giving each kind its proper name.

Fig Cake.

Take any good, plain, sweet cake mixture that will run level in the baking, and add to it what amount of chopped figs you choose. Bake in long, narrow, shallow cake tins, with round ends. Ice with a deep caramel-colored icing.

Wild Cherry Cake.

Proceed as directed for fig cake (see fig cake), adding preserved wild cherries in place of figs, straining the syrup from them and allowing them to drain and dry before using them. If you have no preserved wild cherries on hand, preserve some in the season for future use. Bake this mixture in round tins, some five or six inches in diameter and scalloped or fluted with, say, six or eight scallops or flutes. When baked, sell them plain, or ice the bottom with light-colored chestnut icing.

Fancy Sponge Cake.

Make a sponge cake in the usual manner, with or without chopped nut meat in it. Bake it in large, shallow, round cake tin. When baked and cold, ice it with pink tutti frutti icing on the bottom. Then place a sponge drop in the centre and place lady fingers or sponge fingers (equally distanced), and to radiate from the centre of the cake to the edge.

Walnut Loaf Cake.

To a fairly good loaf cake mixture add what amount you see fit of chopped walnuts; mix in and bake in the regular loaf cake tin. (Note.—You may add, any other nut meat you choose, giving the cake the name of the nut meat you put in.)

Nutted Jelly Cake.

For these take any quantity of coffee cake dough mixture; cut it up in pieces to sell at ten cents each; roll them and form them into figure eight shapes; flatten them a little, so the openings in the bulbs will close up in the proving enough to hold a filling; which will be hereafter explained—still make them as large as possible; wash them with egg and milk, mixed. Place them on the pans, and prove them; when proved put two rather heavy round pieces of greased wood, one on each bulb, in the center, and bake them. When baked, and while warm, remove the pieces of wood and fill each well with a mixture of any fruit jelly you choose, with a good showing of chopped nut meat, any kind you choose, mixed in it; they are then ready.

Another way of making these is to proceed as directed for the others, only instead of a figure eight, make only one round cake, using a block of wood large enough to make a hole to hold double the quantity of jelly and nut that one of the wells in the figure eight contained.

If you prefer any other filling to the jelly and nut, you can use it.

FANCIES.**A New Idea for Decorating Cakes.**

When fruits are in season cakes may be decorated as follows : If level top ones, ice the top; if not, then ice the bottom ; form a border of white cream colored icing on top of the cake by cutting a piece of stiff paper in size to leave a fairly wide border round the cake. The piece of paper may be round or any shape you choose ; when cut, lay it in position on the cake, then ice the cake from its edge to the paper ; when iced remove the paper and you have a plain surface of cake the shape of the paper ; fill this space with raspberries or crushed strawberries, torn peaches, torn pineapple, or any fruit you choose, putting just enough to cover the cake on a level with the icing not heaped up. This can also be applied to layer cake tops, allowing the fruit, when needed, to be in unison with the filling of said jelly cake, supposing it to consist of jams, jellies or preserved fruits. This is a little troublesome and costs a little, and I only advance it in the way of novelty and to attract attention to your store, but taking into consideration, also, that you can charge a little more for them; they should pay. When fruits are not in season you can use preserves or preserved fruits.

Another Idea for Decorating Cakes.

Another idea along this line for cake, also layer cake, is to pipe a heavy line of piping round the top edge on top of the cake; then, when a little dry, fill it

in level with small fruits, such as red, black, white or green currants, huckleberries, etc., or with raspberries or small sweet grapes, then pouring a thin cream or other soft icing on them, just enough to hold them in place and form an icing for the cake. Do not put on more fruit than just enough to cover the cake evenly.

My Idea of a Marble Cake.

For this I suggest you use a silver cake mixture, free from any spice or flavor; when three parts mixed, take one-third of it and divide into four, to one piece; add cocoa to give a good chocolate color; to another add just egg color to form a cream color and flavor with lemon; to another add egg color enough to give a rich orange color, and flavor with orange; to the other add cochineal or some other non-poisonous red, to give a rich pink—not red color—finish, mixing all five pieces; put the plain into a flat tin, same as used for pound cake; paper it out, then put the four colored mixtures into separate paper cones; cut off the points to leave about a three-eighths of an inch hole, not more; then insert these, one at a time, into the plain mixture and force out the contents, moving it all over the plain part; and seeing it also reaches the bottom. By these means you get a pretty fair imitation of the veins in marble, at least much better than by putting the colored parts in lumps or spoonfuls. When finished bake same as for pound cake, and do not cut it through until cold; also see in cutting that the knife is sharp.

Banquet Cake.

This cake is made from a fine mixture of sponge cake, as follows :

1 lb. flour,
1 lb powdered sugar,
1 lb., 2 ozs. egg (exclusive of shell),
lemon and almond flavors.

Proceed as for sponge cake; when ready bake in high, fancy mold—to be bought at most confectioners' supply stores—said mold to be buttered or greased out with pure lard and allowed to melt and run into all the crevices, then allowed to cool, then creamed up with the butter brush, then dusted out with 4-X sugar, knocking out what will not remain on; then dusting it out with dry sifted flour, and knocking out what will not remain on. Next fix a rim of paper round the top to stand above the top of the mold; next fix it on a baking pan, supporting it so you can push in and draw it out of the oven without its falling down. Then bake in a slow heat, same as for ordinary mold sponges.

Next have ready some thin, wide, large pieces of angelica, also some other thin pieces cut up into diamonds, rounds, squares, and any fancy shapes you choose, using cutters for them if you choose. At the base of the cake, when baked and cold, place a circle of the thin slices to form festoons, and on other parts of the cake place other shapes of the angelica, according to the pattern of the mold, and

as your taste and judgment direct, securing them with icing, then pipe them over in one or more colors of piping as you choose, executing the piping as your fancy directs, piping between the angelica as well as on and around it. If well executed, this makes a fine cake for table decoration.

Parisian Pyramid.

For this you need a rather deep, round oval or square glass dish; then take equal quantities of macaroons, ratafias and lady fingers; build them up artistically, cone shape, so that they will hold together; then pour enough wine over them to just soften them, but not to allow them to fall down (sherry wine is generally used); next, dissolve half an ounce of gelatine in as little milk as possible and add it to one pint of double cream; stir it well in, and as soon as it shows the least tendency to stiffen, with a spoon put it in spoonfuls over the macaroons, ratafias, etc.; next, make a good whip cream, flavored with what you choose, and with it cover the other cream; you then decorate it at the base with macaroons, etc., etc., and serve.

Almost every *chef* has his pet way of making this Parisian dish, and it will be in order for him to make it as his fancy directs, keeping pretty near the landmarks as here given and using the same materials; but it is not wise to make many, if any, additions to them, or you interfere with the make-up of a "Venetian Junkett," which dish will be fully explained in this work.

The method of making a Parisian pyramid, as here given, is the one the writer would adopt. It may be made any size at any price.

Venetian Junkett.

For this you need a larger, not quite as deep, glass dish. Fill it level with macaroons, ratafias, pieces of sponge cake cut into small fingers, split blanched almonds and a few barberries; if barberries are not obtainable, dispense with them, although they are a fine addition; next, pour enough sherry or Maraschino wine over them to just soften them; then cover them with a medium thick layer of red currant, or some other good fruit jelly; next, cover the jelly with a good thick coating of a good whipped *double* cream—not thin cream, with gelatine; when it is covered put four, five, or six spoonfuls round the centre, in cones, the centre one to stand above the others, and put a tip of jelly on the top of each cone; then decorate the base, near the edge of the dish, with macaroons, ratafias, glace fruits, angelica, or in any way and with any good materials you choose. A border of alternate cones of two different colored fruit jellies, intersected with macaroons or ratafias, and a split almond—a long one—placed leaning against the jelly cones, one to each, has a pretty effect.

CHARLOTTEES.

I here give a few ideas in the matter of charlottes or charlotte russes.

Raspberry Charlotte Russe.

Add any amount you see fit of ripe, sound, clean raspberries to the whipped cream or charlotte russe filling; then fill the cases with it in the usual manner.

Strawberry.

Same as for raspberry, only substituting strawberry for raspberry.

Peach and Apricot.

Same as the others, only using peach or apricot fruit meat, minced or torn with forks.

Macaroon Charlotte Russes.

Crumb up any amount you choose of macaroons; add them to the cream or filling; mix them in; then fill the cases with it in the usual manner.

(Note. Macaroon crumbs may be added to either of the fruit fillings mentioned, calling them by such names as macaroon raspberry charlottes, strawberry macaroon charlottes, peach or apricot macaroon charlottes, etc., etc.) These combinations apply to either small, large, fancy or plain charlottes. In mixing in the fruits, the strawberries should be

broken up a little before adding to the cream, but the raspberries usually break up enough in the mixing. The addition of any kind of nut meat to the cream or filling for either large or small charlottes is also in order.

Novelty Charlottes.

For these make cases same as for the ordinary small charlotte russe, only in this case they should be some inch and a quarter in height and two and a half, or three, in diameter. When cases are ready fill them with the following:

Prepare a whipped cream or charlotte russe filling, in the usual manner; then take enough of the filling to three parts fill what cases you need, and add to it a fair amount of the following mixture: Equal quantities of very finely chopped almonds, citron and orange peel; also small picked sultana raisins. Mix all well together, and with it, three parts fill each of the cases; then put on it a little lemon or orange marmalade, or other preserve as you may choose; then cover the preserve level with the top, with light colored pink meringue; then with a bag and star tube, pipe on with the same colored meringue, a rosette or large star, and if the design is of a nature to admit of it, put a tip of red fruit jelly in the centre, if not, let it remain plain meringue. It is then finished.

These may be made of a larger size, in which case make it of lady fingers in place of the sheet sponge

cake, and decorate it as your fancy directs, only as a distinction from other charlottes, use colored meringue. I have suggested light pink, still, let your judgment guide you in that matter.

LAYER CAKES.

All layer cakes are pretty much alike, the main difference being that in some the whole egg is used; in others, the whites only, and some are lighter than others. They are usually put together in twos and threes, and sometimes, where different kinds of fillings are used in one cake, they are run thinner and put four together.

The fillings for them are various, and simply a matter of taste, some being fruit jellies, some various kinds of jams, marmalades, etc.; some butter or Venetian cream, or flavored whipped cream, plain or colored; some charlotte russe or cream puff filling; purees of fruits, such as pears, apples, peaches, apricots, lemon or orange pulps, etc.; also raisins, figs, etc.; also creams and custards, with different kinds of nut meats in them—in fact, anything the fancy dictates. And it would fill a fair-sized book to fully describe them all, which is not here attempted, for the reason that the writer presumes that all intelligent workmen of our craft are able to judge and act for themselves in this matter. I would remark that all kinds of nut meats are in order in any kind of

filling, particularly cocoanut, which is used in all forms—ground, grated, sliced, shredded or chopped.

When put together, they are iced in all colors and flavors, of either water, royal cream or fondant icings, and the colors should, as far as possible, be in harmony with the color of the filling, or the name it goes by. But this is not always observed, as I have known so-called first-class bakers to ice a lemon with pink icing; also orange with white icing, and there are some who are so much opposed to color in icing that everything they ice is white. But while heavy color is in every way objectionable, I consider tints of color in icing advantageous from a trade point of view, and but few object to buying tinted icings, for the reason that all intelligent people know to-day that the baker, confectioner and *chef* have no need to use poisonous colors, and if the colors are only tints, they are accepted in the main as being the juice of the fruit; but, if the color is heavy, a suspicion of added color arises.

I will now give what I consider would best serve the points of harmony in the matter of colored icings, be they water, egg, cream, or fondant. Tutti-frutti is supposed to be colored with fruit juices.

ICINGS.

Lemon,
Rose,
Raspberry,
Cherry,
Cranberry,
Strawberry,
Marmalade,
Orange,

COLORS.

White, or light Lemon Yellow.
Rose Color.
Medium Red.
Light Red.
Bright Red.
Strawberry Color.
Orange, with a little Caramel.
Orange Color.

ICINGS.	COLORS.
Peach,	Yellow Orange.
Apricot,	Yellow Orange.
Violet,	Mauve.
Pistachio,	Medium Green.
Green Gage,	Light Green.
Apple,	Caramel (medium).
Pear,	Light Caramel.
Banana,	A very Pale Yellow.
Vanilla,	White, or a very Light Caramel.

Creams, custards and nutted cream fillings may be colored as fancy directs; usually, they are cream color, caramel or light yellow. There are others, but the foregoing will serve to guide the workman in point of colors for icing layer cakes. I would remark that a light yellow, unless very light, is, in my opinion, one of the most objectionable colors possible; it should, I think, be very light, or toned up with caramel to be acceptable.

I will now give a formula for a layer cake which, by mixing slacker, or adding some lightening agent, such as baking powder, soda and acid or ammonia, to lighten it, using all whites or whole eggs or adding color according to the color desired, the quantity of flour, butter, sugar, eggs and milk remaining intact, can be made to do duty for all ordinary layer cakes.

1½ lbs. powdered sugar,
 1 lb. butter, or butter and lard,
 1 pt. of eggs,
 ¾ pt. milk (more or less),
 1 oz. good baking powder,
 2 lbs. flour,
 flavoring.

Mix in the usual manner.

I would here remark that for some layer cakes the ordinary sponge cake mixture is used, for others the pound cake mixture. In the matter of strawberry short cake, some make a regular mixture, while some are content to use the old style, *i. e.*, the standard tea biscuit mixture.

Gold and Silver Layer Cake.

Make a layer cake as directed for harlequin sandwich, see "Harlequin Sandwich." When nearly mixed, take one-third of it; add egg color, to form a rich but not too heavy color, and finish mixing. When mixed, bake it in jelly tins, making two white ones for one yellow one; when baked, put them together, with any jam, jelly, cream or cream nut filling you choose, putting the yellow or gold one between two white ones.

Leave the top plain, or ice it with a thin coat of light orange color egg icing on the top, or one half light pink and the other half light orange color, all on the top; do not ice the sides.

Harlequin Sandwich.

Take a good jelly or layer cake mixture, made from white of eggs; make it rather soft; when three parts mixed, divide it into four equal parts. Leave one plain; to another add a little egg color, to another a little pink; to the other add dissolved cocoa, and finish mixing each one separately. Bake these in jelly tins, an even number of each color,

and as thin as you can make them. When baked, put them together, with raspberry to one, and orange marmalade to another, or with any jam, jelly or filling you choose, allowing the chocolate one to be the top one; press them together; then give the top a thin icing of caramel colored icing, and dust with pink granulated sugar, or you may be content with simply giving the top a good dust of plain powdered sugar. When finished, sell it whole, or in half, or cut up into eight pieces to sell at five cents each.

(Note.—If the edges do not show up the colors to advantage when put together, give them a little trim off with a sharp knife.)

Also note—I have not stated any flavoring, but if you desire to flavor them when you color them, do so, using what flavor you choose.

This is a pretty and attractive sandwich, or fancy layer cake.

Caramel Nut Layer Cake.

Make an ordinary good layer cake mixture, baked in layer cake tins; when baked, put them together with charlotte russe filling between; sprinkle finely chopped nut meat, hickory, pecan, walnut, or almond onto the filling; when put together, ice top and sides with egg icing, colored a medium dark brown with caramel, *i. e.*, burnt sugar; and thickly, but evenly cover the top with the same kind of chopped nuts as is inside.

BUNS.**Oatmeal Bun.**

Take 2 lbs. flour,
 $\frac{1}{2}$ lb. oatmeal,
 10 ozs. lard,
 $\frac{1}{2}$ lb. moist sugar,
 4 eggs.

Make a hole in the flour, add the lard, sugar and eggs, cream them; then add enough from a broken down bread sponge to form an easy dough. When half mixed, add the oatmeal and finish mixing. Let it prove up, then work off in two-cent each buns. Ball them, dip them in egg wash. Pan them, and prove them, then bake them a rich color.

Dewey Bun.

This mixture may be worked off into buns, and called Dewey buns by pinching off the mixture any size you choose. Then panning them, tearing them open to make them rough as you place them on the pan. Then washing them with whisked egg, putting some rough sugar on the top and dusting them with powdered sugar. Then damp proving them, nearly full proof; then baking them in a quick heat.

Chocolate and Vanilla Bun.

Make a mixture of

2 lbs. flour,
1 lb. powdered sugar,

$\frac{3}{4}$ lb. butter,
3 eggs,
 $\frac{3}{4}$ pint of milk (more or less).

large thimbleful of ammonia (dissolved in the milk).

vanilla,
chocolate.

To mix—Cream the butter, sugar and eggs; add the milk and ammonia, stir it in; then add the flour and mix; when half mixed divide it into two, to one add a good flavoring of vanilla, to the other add dissolved cocoa (dissolve by heat), and enough to give it a good color; finish mixing both pieces; when mixed break up into pieces you can handle well, and roll them in lengths to be the size of your forefinger; put them side by side, then give them a roll to twist them uniform (flatten them a little); then cut them off in what length of pieces you choose; place them on pans and bake. This is one way, another is to make them

Crystallized Chocolate and Vanilla Buns.

To crystallize them, turn the roll over on to granulated sugar, press it down; then turn it up and cut it up as directed for the other. If desired it may be washed with milk and yolk of egg before turning over onto the sugar, which will give them an entirely different appearance.

Peanut Bun.

$\frac{1}{2}$ lb. butter or 10 ozs. lard,
 $\frac{3}{4}$ lb. powdered sugar,
2 eggs,
 $\frac{1}{2}$ pint milk (more or less),
1 $\frac{1}{4}$ lbs. flour.
 $\frac{1}{4}$ lb. finely chopped peanuts,
little almond flavor,
 $\frac{1}{4}$ oz. good baking powder, or its equivalent in
soda and acid.

To mix, sift baking powder into one third of the flour. Whisk the eggs, together with the flavor, into the milk; add a little, just a little, egg color; rub the butter into the plain flour. Put it into a bowl, make a hole, add the sugar; then add the milk and eggs to the sugar, stir it round; then draw in the flour and part mix, adding the other flour, also more milk, if needed, to form a medium slack dough. When nearly mixed, add the chopped peanuts and finish mixing. When mixed, drop it with a spoon, onto level and greased baking pans, making them long and narrow and as rough as you can, setting them some two inches apart. When they are all laid out, put three or four split peanuts on the top along the the centre, the flat part up. Dust them well with powdered sugar and bake them in a solid heat that will give them a good rich color. This is a nice bun. They should be some five inches long and one inch thick, when baked.

Cocoanut Lunch Bun.

For a small batch of these take

2 lbs. flour,
1 lb. powdered sugar,
 $\frac{1}{2}$ lb. butter or lard,
3 eggs,
 $\frac{3}{4}$ pint milk, (more or less),
 $\frac{1}{4}$ oz. of good baking powder,
a fair flavoring of almond flavor,
a fair sprinkling of shredded cocoanut.

To Mix.—Sift the baking powder into the flour; cream the butter, sugar and eggs together; then add the milk and stir it round; then add the flour, with the baking powder in it, and half mix; then add the cocoanut and finish mixing, adding more flour, if needed, to make it about the tightness of best pound cake; well mix; when mixed, drop the mixture into greased patty pans, in size to sell at two cents each; dust with sugar and bake.

If you see fit to add a few currants or sultana raisins, it will be in order to do so, in which case they would be named fruit cocoanut buns, or sultana cocoanut buns, as the case may be.

Polka Cake.

For these you need bottomless shapes of rounds, ovals, squares, diamonds, oblongs, clover leaf and any shape your fancy dictates that are not too intricate to easily deliver the cake.

They may be made in sizes to sell at five or ten cents each, from strips of tin, which for a five cent one may be some inch and a quarter in width and twelve or twelve and a half in length. Those for ten cents, one and three-quarters in width and eighteen in length; when shaped the ends should be turned one into the other and beaten down—not soldered—and they should be made to stand level and flat on the baking pan.

To prepare them, have a level baking pan and a sheet of greased paper on it; next, cut some medium large, thin slices of citron and have some clean and dry currants; then take the shapes and with your forefinger put on a rather thick coating of cold creamed lard; then place on the citron strips, about an eighth of an inch from the bottom and about four to each shape; for example, on a diamond or square, place one piece of citron on each side and in like manner for all shapes; when the citron is all on, place the shapes, one at a time, onto a heap of currants; fill it with currants; press them down; then lift up the shape and push through the currants onto the heap, allowing what currants will, to remain on the shape; the more, in reason, the better, but if they stick in lumps in the corners, clean them out a little; as fast as done, place them on the papered baking pan about an inch apart; then half or three parts fill them with the following mixture :

1 lb. powdered sugar,
1 lb. flour,

1 lb. eggs (exclusive of shells, say, 9 eggs),
a large thimbleful of ammonia (sifted in the
flour).

Almond flavor.

Whisk and mix the same as for sponge cakes; when the mixture is in the shapes, put two strips of thin citron on the top of each in a proper position; dust with powdered sugar and bake in a solid heat; when baked, let them remain a minute; then take them up and push them out of the shapes, from the bottom. Of course, you half or three parts fill the shapes, according to the profit you wish. If you wish them lighter, add more ammonia in the next batch.

You may make a cake round, oval or square, to sell at twenty-five cents each, in just the same manner as for the smaller sizes, of course using the proper tin or hoop. In this case, it would be well to add a few sultana raisins, or chopped citron, or shredded cocoanut, whichever you choose, to the mixture.

From the instructions, these would appear troublesome to make, but you will find it simple and easy after you have made one or two batches. The shapes should be prepared in a cool place, or the lard will be too soft to hold the citron and currants.

MISCELLANEOUS.**Russian Jelly Slices.**

Make a sponge cake mixture in the usual manner, then run it onto a level papered and greased baking pan, to be, when baked, three-eighths of an inch in thickness. Then have long round tubes, say twelve inches in length and two or two and a half in diameter, and made to open in half the whole length, and being hinged or pinned together; open at both ends, but on one end a movable cover, just an easy, not tight fit, and some half inch in depth.

To prepare the tube, line the cover out with paper and lay it aside; then open the tube or cylinder in one piece, not two separate halves. Next cut the sponge sheet up in length and width to just fill the tube all round when it is closed. When cut place it in one half of the tube, then bring the other half over, seeing the sponge cake goes with it. When the tube is closed, secure it with a rubber band or string. Then put on the paper-lined cover and it is ready for use.

Next have previously prepared a lemon, orange or other jelly, made in the usual manner from gelatin, and when it is about to set, or when it will hold them without their settling, add chopped almonds and small picked sultana raisins. Mix them in with the jelly and fill the cake-lined tube with it, standing it on its covered end in a cool place until set. Then remove the end cover and the rubber band or

other fastenings from the tube; open it, take out the roll and with a sharp knife cut it up into half inch thick slices.

This is a good thing, and if two or three rolls are made, each a different color, say lemon, orange, raspberry; then cut up and arranged alternately; they make a pretty dish.

As the filling consists of a jelly, it must be handled as a jelly, and must be kept in a cold place, same as jellies, and should be cut up and served at the same time jellies are, or as they would be, if served; and they should hold their own in a moderately warm room for an hour or more.

They are a nice thing for a table, but are not suited for counter or window display, except in cold weather, but as before said, being a jelly, they need the same treatment and conditions as jelly; all caterers will understand this.

Raisin Meringue.

Line out medium size, rather shallow, patty pans, with scrap paste; then half fill them with sultana raisins; add a teaspoonful of mixed water and cider, and bake them; when baked, give the raisins a thin layer of some kind of fruit jelly; then a meringue top, which may be left white.

Sponge Peach.

Line a level baking pan with an eighth of an inch thick sheet of scrap paste; cover it thickly with

sliced canned peaches, free from syrup, or fresh ones as you choose; then pour a regular sponge cake mixture on them to nearly, but not quite, cover the peaches, as in the baking the sponge will raise and cover them; then bake; when baked and cold, cut in any shape you choose to sell at five cents or any price you desire. In cutting up you must use a sharp knife.

You may bake this with or without a top crust of scrap paste.

Instead of peaches you may use apple, and call it Apple Sponge.

Also in the matter of peach, not apple, you may chop the fruit up in medium small, say, half inch square pieces; do not have them small enough to form a pulp, and do not, if they are canned peaches, have more syrup with them than you can avoid; when chopped, put them in what quantity you choose into the sponge cake mixture, and mix them in; then bake in cake tins any shape you choose, to sell at twenty or twenty-five cents each. They should not be too thick. Bake in same heat as for sponge cake.

For quick lunch counter trade this may be baked in five or ten cent cakes.

Cocoanut Rochester.

Make any kind of good plain layer cake mixture. Bake it in long, diamond-shaped inch deep cake tins, with scalloped or fluted sides, the flutes to be

about a half inch in size. Fill these tins to form, when baked, half inch thick cakes. Make the number even, to make pairs. When ready, put two, the top parts, together, with orange or lemon marmalade between, a fair showing of shredded cocoanut being first mixed in with the marmalade. When put together, give them, top and sides, a thin coating of light orange colored, egg, or fondant, or cream icing; then sprinkle shredded cocoanut, to form a small diamond in the centre, which may be done by holding a diamond-shaped piece of tin on the cake and dropping the cocoanut through it onto the centre of the cake—just enough to cover it, not more—or you may put it on any way your judgment directs.

Then, with a half inch ribbon tube and bag, pipe a ribbon of white or pink colored icing all around the top edge of the cake, and to cover just a little of the scallops or flutes, giving it a wavy motion; then sprinkle a little pink granulated sugar on the piped ribbon, also on the cocoanut centre, but see none gets on the orange icing.

NOTE.—(If jams or jellies are preferred to orange or marmalade they may be used, remembering to color the icing to match the color of the filling; *i. e.* light pink for raspberry, strawberry color for strawberry, etc. The ribbon border should contrast in color, but not too much, and neither the icing or the border should be heavy in color—just tints; and the colors should be non-poisonous ones. White or pink best serves for the ribbon border in almost any case.

In the style I have given the icing is light orange, which indicates a filling of orange or marmalade, and would also serve for peach and such like color fruits, and the ribbon border is pink or white as you choose.)

Oriental Gingerbread.

3½ lbs. flour,
1¾ lbs. butter,
1¼ lbs. moist sugar (light color),
8 eggs,
1 oz. ground ginger,
¼ oz. ground nutmeg,
good flavoring of lemon,

good molasses, to form a dough that will pass nicely through the jumble forcer.

To Mix.—Cream the butter, sugar and eggs together; when nearly creamed, add the molasses, about three-quarters of a pint, also the spices and flavors; finish creaming; then draw in the flour and mix, adding flour or molasses, as the case may be, to form the required tightness of dough—*i. e.*, tight enough to pass easily through the jumble forcer, yet to retain, fairly well, the form given it in passing through the forcer; when mixed, pass it through the jumble forcer, using the half-round toothed bead; run it out in lengths, the long way of the pan; bake; when baked, and while hot, run the knife or scraper through it to cut it off in three, four or six-inch lengths, to sell at what price you choose. It must be cut while hot.

For a change, if so desired, they may have a little water icing put on each, all one color, or some plain, some pink, some orange. (Note.—Be sure and not mix these too slack. They should, in the baking, run a little flat, but not flat enough to lose the shape of the ribs.)

Honey Cards.

For a small batch take

1 quart of good honey,
or half molasses, half honey,
 $\frac{1}{2}$ oz. ammonia,
a light flavor of lemon,
 $\frac{1}{2}$ lb lard.

To mix—Dissolve the ammonia in a little milk; rub the lard into about one pound of flour, add it to the molasses, etc., and part mix; add the ammonia milk and flavor, work it all in; then add what more flour may be needed to form an easy rolling dough. When mixed roll it out very thin, a little less than an eighth of an inch in thickness, and cut up with a cutter one third longer than wide, and with a fine crimped edge; when cut place them on greased level baking pans, a half inch apart, said pans to be first sprinkled with water; when they are all on, wash them with a mixture of molasses and water, in equal parts, and bake a nice even brown in a solid heat.

When baked, tie them up with a narrow pink ribbon—just once across the middle—five in a bundle, to sell at five cents each. When they are cut up,

the thickness of the dough and size of cutter must be so arranged as to make them to sell, five or six, which you choose,^f for five cents. (Note—In cutting these up, do not use more flour than you can help, so that the washing may take off all flour, thus helping them to take on a nice smooth appearance. If well made, these are very attractive and should be a good crisp eating article.)

Sultana Gingerbread.

4 lb. flour,
1 lbs. butter or lard,
 $\frac{1}{4}$ lb. moist light colored sugar,
1 lb. sultana raisins,
a good flavoring of lemon,
 $\frac{3}{4}$ oz. good baking powder, or its equivalent in soda and acid.

To mix.—Rub the butter in the flour; then sift the baking powder, or soda and acid on it; mix it together with the flour; make a hole; add the sugar and flavor; then add molasses and water, mixed together in the proportions of two-thirds molasses and one-third water, enough to form a medium slack dough; when nearly mixed, add the sultana raisins and thoroughly mix all together; then put it into ribbed bread pans, said pans to be greased; arrange amount of dough sufficient to fill the pans when baked. When baked and cold enough, remove it from the pans, ready for sale, with a sharp knife cut up in slices between the ribs. If you have not the ribbed bread pans then bake it in a long, shallow cake tin and cut up in slices, but the ribbed pan is best.

Russian Roll.

To make this delicious roll make a mixture as follows:

- 1 lb. 2 ozs. flour.
- 1 lb. powdered sugar.
- 1 $\frac{1}{4}$ lbs. eggs (exclusive of shell).
- 1 gill luke warm water.

Whisk and mix same as for best sponge cakes, adding the water and whisking it in just as you have finished whisking the eggs, etc.; when mixed run it on to a level baking pan in a sheet not to exceed three-eighths of an inch in thickness when baked; when baked, turn it top down and spread on a medium thick layer of orange marmalade and finely cut sultana raisins, or sprinkle on it a few small sultana raisins and almonds to be about one inch apart; roll this up same as for ordinary jelly roll, and when set solid, with a sharp knife cut it up into half inch thick slices and sell it by the pound, or in half pound pieces, to be cut up by the party buying it.

This may be made very attractive for window display by letting the roll be a little smaller than usual, say, not over two and a half inches in diameter and rolling it as tightly as possible, in reason; then wash it for half its depth from the top with whisked white of egg and water, then dust it with powdered chocolate, shaking off what will not remain on; then in egg icing, either pink or white, pipe on some scroll or neat small pattern or design, same to run in the centre along the top of the roll, and from end to end of the roll.

When you cut up this roll cut it diagonally or slanting across, which make the slices look much larger, remembering that the knife for cutting them must be very sharp in order to produce a smooth, firm slice.

Jellied Almond Bars.

For these prepare a paste as follows :

1 lb. flour,

$\frac{1}{2}$ lb. good lard

$\frac{1}{2}$ lb. powdered sugar,

2 eggs,

$1\frac{1}{2}$ gills milk (more or less),

a thimbleful of ammonia (dissolved in the milk),
almond flavor (light).

Mix by sifting the baking powder in the flour; then cream lard, sugar and eggs together, add the milk and ammonia, give it a stir round; then add flour and mix, adding what more flour or milk may be needed to form an easy rolling dough. Roll it into a thin sheet, then cut it into two equal parts, to suit your baking pan. Run one piece onto the pan, cover it three-quarters of an inch thick with the following mixture :

Take any quantity of sweet cake crumbs, add an equal quantity of currants, also split small almonds; form this into a medium light mass with some kind of fruit jelly and water. If the jelly is very sharp, add a little sugar; then put it on the sheet of crust as directed; then run on the other sheet of crust, dock it and water wash it, then bake. When baked give it a coat of light cream-colored chocolate icing; then

cut up into four-inch wide strips; then cut those strips up into three-quarter inch wide fingers. (Note.—Some bakers may be inclined to substitute molasses for the jelly in this filling. If they do, it will be, I think, at the cost of its good quality).

Rose Drop.

$\frac{3}{4}$ lb. butter or lard.
3 lbs. flour,
2 lbs., 14 ozs. powdered sugar,
9 eggs,
a good flavoring of rose and just a flavor of almond,
 $\frac{1}{8}$ oz. ammonia,
pink coloring.

To mix.—Rub the butter in the flour; make a hole and add the sugar; break in the eggs; mix the two together a little, then add the ammonia; cream all well together, add flavor; mix in; then draw in the flour and mix. When mixed, try one by breaking off a piece the size of a walnut; mold it round, pan it and bake in a slow heat; if it spreads too much tighten up the mixture a little; if it does not spread enough then flatten them a little after they are on the pans. They should be slightly concave or rounding on the top and well cracked. To attain this shape you must govern yourself by the one you first tried.

To work them off.—Break the dough up into pieces you can just handle; roll them a little, then take the piece in the left hand and with the right

pinch it off into pieces, size of medium sized walnuts, onto the pans, setting them at least two inches apart. Bake in a slow heat. Relative to the amount of rose and almond flavor, that cannot be stated, as it depends upon the quality of the flavors you use. You must obtain a good one, test it on a small batch and note how much it takes. Do not make them too dark a red, only a pink, and do not bake them to bake out the color.

Ice Cream Rusks.

Make a sponge cake mixture in the usual manner, of

$\frac{1}{2}$ lb. yolks,
 $\frac{1}{2}$ lb. whole eggs (exclusive of shells).
1 lb. powdered sugar,
1 lb. flour,
almond and vanilla flavors,
half a teaspoonful of good baking powder,
2 ozs. finely chopped orange peel,
2 ozs. finely chopped almonds,
2 ozs. finely chopped prunelles.

To mix—Sift the baking powder into the flour; whisk the eggs and sugar together as for sponge cake; when whisked add the orange peel, almonds and prunelles; stir round; then add the flour, and well mix all together, fully, but lightly; then spread it out on a level baking pan, in a level sheet three-quarters of an inch in thickness, then bake. When baked and cold, cut it up in three inch wide pieces, then into quarter of an inch thick slices;

place them on wires and in a hot oven; give them a nice brown toast, then turn them and give the other side the same kind of toast.

These are a fine rusk for serving with ice cream, and may be made into a dessert sandwich by putting two together with orange marmalade or raspberry jam, or other kinds of preserves.

Or they may be made into a dessert rusk, by icing them with plain or various colors of fondant icing, dusting them with granulated sugar, shaking off what will not adhere.

Pyramids.

Make a sheet of sponge cake, to be when baked, half an inch in thickness; when baked, cut it up in different size squares, from three and a half inches square, down to two inches or less, making sets of five squares from the large one to the small one, put them together, one on the other, starting with the large one and finishing with the small; put them together with jelly of some kind, and orange marmalade alternately; then cover them with a meringue, and bake the meringue to a light brown. This size is intended for a ten cent one, but can be made larger if desired. They may also be cut round if desired, but by cutting them square, you get no scrap.

Fancy Pretzels.

Take two pounds of good plain bun dough, add to it six ounces of lard, a good flavoring of lemon, and

a nice coloring of egg color, tear the lard, etc., well in; when nearly finished, add a quarter of a pound of clean currants, work all well together, and set by to prove; when proved, work it up and cut it in pieces to sell at five cents each; roll them and form them into pretzel shapes; let them prove, then bake; when baked, dip them—top part—into egg icing, some white, some pink, some cream color, some chocolate; dip them so the icing will be about half down the sides; then turn them top up, on wire or other trays and let them dry. If preferred, they may be only dipped into one or two colors of icing, instead of those mentioned, as your judgment directs. The icing should be just thick enough to run smooth, but not down the sides of the pretzel, enough to run off on the tray or board.

Swisslitts.

For these, take good, sweetened, plain bun dough, and for each pound of dough add two ounces of butter or good lard; soften it a little by warming; then add it to the dough, together with just a little egg color; snap or tear it well into the dough; work it up and set it by to prove; when proved, work it up and roll it out into a sheet, to be when rolled, half an inch in thickness and some twelve or fourteen inches in width; from this cut half-inch wide strips and roll them round; then form them into rings, just wetting the two ends to make them stick; pan them two inches apart and wash them with egg and milk

mixed; then take some of the dough, roll it into an eighth of an inch thick sheet, and from it, with plain round cutter, cut pieces and put them in the rings to form a bottom; then prove them and bake; when baked, fill the well in the cake with jelly (fruit jelly) of some kind, and which has been thinned down with water just enough to admit of its running smooth and level, or orange marmalade may be substituted for jelly. They may be sold plain like that, or the jelly or marmalade may be covered with a boiled custard or meringue. Said meringue may be left plain white or be colored a light brown in the oven. The size I give here is intended for a five-cent size; but, of course, they may be made any size desired.

Soft, Sweet Oatmeals.

Make a mixture as follows:

1 lb. powdered sugar,
 $\frac{3}{4}$ lb. flour,
 $\frac{1}{4}$ lb. ground oatmeal,
10 large eggs.

To mix—Whisk eggs and sugar as for best sponge cake; then add the flour, with the oatmeal sifted in it; mix fully, but carefully.

When mixed, lay the mixture out—with bag and large size plain tube—in drops on paper, same as for sponge drops; dust with sugar and bake in a hot oven, same as for sponge drops, lady fingers, etc.

Oatmeal—Another Form:

This form has the advantage of admitting of their being handled more fully in wrapping, packing, etc., and will keep longer.

1 lb. flour,
 $\frac{1}{4}$ lb. ground oatmeal,
5 ozs. butter (or lard),
1 lb. powdered sugar,
2 eggs,
gill of milk (more or less).

as much ammonia as will lay heaped on a twenty-five-cent piece.

To Mix.—Rub the butter in the flour before adding the meal; then make a hole, add the sugar and eggs and cream them in; then add the milk, with the ammonia dissolved in it; mix it in; then draw in the flour and mix, adding the oatmeal; also milk or flour, as may be needed to form an easy rolling dough; when mixed, roll into a quarter of an inch thick sheet and cut up with any shape or size cutter you choose; pan and bake in a rather slow heat. The best size and form is a plain, round cutter, some inch and a half in diameter.

Peanut Sponge.

Make a sponge cake mixture in the usual manner, adding a fair quantity of finely chopped peanuts; lay it out on greased baking pan to be, when baked, an inch in thickness; when on the pan, give the top a fair sprinkling of chopped peanuts; then bake; when baked, with a sharp knife cut up, to sell at

what price you choose. You may dust them with powdered sugar before cutting up, or not, as you choose.

Honeyed Peanut.

1½ lbs. honey,
1 lb. light, moist sugar,
½ lb. lard,
2 eggs whisked into ¾ pint milk,
½ oz. good baking powder,
¼ oz. ammonia,
½ lb. chopped peanuts.

To Mix.—Cream the honey, sugar and lard together; then add the milk and eggs, with the ammonia dissolved in it; work it all down to a cream; then sift the baking powder into one pound of flour and add to it the honey, etc.; then add what more flour may be needed to form an easy, soft mass; when half mixed, add the chopped peanuts and finish mixing; when mixed, break it up in pieces, to sell at two cents each, or any price you choose; ball them; then flatten them and drop them into medium size patty pans; water wash the tops and drop a few chopped peanuts on top; bake in a solid heat.

Toast Meringue.

For these take any left over sweet cake that is free from raisins, currants, peels, or anything that will interfere with it cutting smoothly. A cake the shape of grand duchesse cuts up well. Cut the cake up into slices some three-eighths of an inch in thickness; put them on wire trays and toast them in a hot

oven; give them a nice brown color; then ice each of them with a quarter of an inch thick coating of meringue and let them take just a light brown color in a hot oven, same as for a meringue pie, or dry them in a slow heat until they take on an even brown color, same as French meringue cases. This is a good way of using up left over sweet cake.

Venice Roll.

Take three pounds of good plain bun dough, add to it a good flavoring of lemon, also egg color to form a rich but not heavy color, also half a pound or powdered sugar, work it well into the dough; then set by to prove; when proved work it up and roll it into a half inch thick sheet. Pinch onto it three-quarters of a pound of butter, fold it up and roll as for puff paste or chelsea buns. Fold and roll four times, then sprinkle some sultana raisins on it. Then fold and roll into a long narrow half-inch thick sheet; cut it up into strips an inch in width, then form them into flat coils, wash with egg and milk mixed, prove and bake them, giving them a rich brown color. When baked and cold give them a good icing of orange-colored water icing, and with a sharp knife cut each round up into four quarters. (Note.—You must arrange the length of sheet to cut a strip long enough to, when coiled, make a coil as large as a dinner plate to be worth twenty cents each, so that each quarter shall sell for five cents each).

Zepherette Cake.

1 lb. powdered sugar,
 $\frac{1}{2}$ lb. butter,
1 lb. flour,
 $\frac{1}{4}$ oz. good baking powder (sifted in the flour),
 $1\frac{1}{4}$ pints whites eggs (more or less).

To mix. Sift the baking powder in the flour. Cream butter, sugar and whites as for pound cakes. When half creamed add a flavoring of what you choose. For this mixture one drop of almond, one of rose and four of lemon, if good flavors, should give a nice flavor to this cake and they should be broken in a teaspoonful of alcohol; then added to the cream and creamed in. If your taste demands any change in the quantities of flavors here given, make it. When the flavor is creamed in, add the flour with the baking powder in it, and lightly but fully mix, adding more whites or flour as may be needed to form a medium soft mass. When mixed, bake in long half round cake tins, some twelve inches long, three wide and two deep. These tins should be greased, then dusted out with 4 x sugar, and the sugar knocked out. Then dusted out with flour, and that knocked out. This gives a face to the cake. When baked they may be sold plain or be iced just along the top, not down the sides with a light orange-colored egg icing.

These long half round tins are obtainable at supply stores. If not, they will get them for you, and they should be secured together in pairs or more. This is a nice cake for show, also eating.

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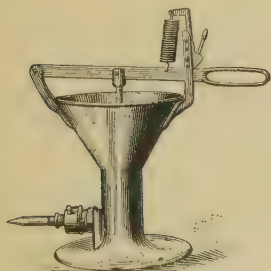
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